

Request For Variance

State Form 51184 (12/02)

Food Protection Program

INDIANA STATE DEPARTMENT OF HEALTH

Telephone: 317/233-7360

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1. Individual Submitting Request:

Date: 3 / 23 / 2009

Name: Ryan Edwards Telephone: (502) 876-1440 Fax: ()

Mailing Address: 405 Sunnyside dr Email: ryanedwards@live.com

Number and Street		IN		47150
P.O. Box	New Albany	City	State	Zip Code

2. Person/Organization Seeking Variance:

Name: HoosierIceMan LLC Email: ryanedwards@live.com

Mailing Address: 405 Sunnyside Dr

Number & Street			
New Albany		IN	47150
P.O. Box	City	State	Zip Code

3. Food Establishment(s) for Which Variance is Sought

Include the following information for each food establishment: (List here or attach additional pages if necessary)

- Physical Location (if different than mailing address): 1049 Market St Charlestown, IN 47111
- Mailing Address: 405 Sunnyside dr New Albany IN 47150
(Number, Street, City, State, & Zip Code)
- Telephone Number: (502) 876-1440 Fax Number: ()
- Person at each retail food establishment most responsible for supervising: Ryan Edwards

4. State how the proposal varies from each rule requirement, citing relevant rule sections by number:

(Attach additional pages if necessary)

410IAC 7-24-375 states that all permanent structures in Indiana must have sewers attached for disposal of wastewater. Request a variance that an Ice House Americas Ice Hut should not be deemed a permanent structure as the unit will be secured to the ground(using cables) but does not have a concrete slab or sub structure. Therefore a sewer connection would not be required. Or be allowed a variance allowing a holding tank to be used to store the small amount (1 gallon a month) of cleaning solution.

5. Explain how the potential public health hazards and/or nuisances will be alternatively addressed by the proposal. Include supporting studies, Hazard Analysis Critical Control Point (HACCP) Plan(s), standard sanitation operating procedures, and/or any other evidence: (Attach additional pages, if necessary.)

Attached you will find the state approved designed documents for the Ice House Americas Ice Hut. In the document a holding tank can be used to collect a small amount of cleaning solution for the monthly cleaning process. During the rest of the month the holding tank is not attached as the only runoff is condensation from the refrigeration process. The cleaning process does create 1 gallon of a sanitation solution which would need to be disposed of properly offsite. Also attached is the cleaning manual for reference.

6. List how the proposal demonstrates the following (if applicable to the request):

A) How the proposal differs from what is common and usual in similar industry situations:

Monthly or quarterly sanitation procedure does not produce the same amount of wastewater as other food service operations. We produce 1 gallon of wastewater a month. The statue was written for much higher volumes of wastewater and could not anticipate this kind of unit being developed.

B) How the proposal is unique and not addressed in existing rules or law:

The proposal is unique in that the state code does not identify or handle Ice Manufacturing structures

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C) How the proposal does not diminish the protection of public health:

The holding tank is used temporally to gather a sanitation solution during the monthly cleaning process (1 gallon). After the cleaning is completed it will be immediately disposed of without any chance to containment any of the surrounding ground. The actual Ice Hut outside of the cleaning process does not create any toxic or harmful chemicals that would affect human consumption of ice. The unit never comes in contact with human skin and a state approved sanitizer will be used. This process is much cleaner than the current industry standard of holding ice in bins outside of gas stations.

D) How the proposal is based on new scientific or technological principle(s):

Not based on new standards just proper use of commonly accepted practices.

E) How the implementation of the variance would be practical:

The implementation of the variance would be practical because only a small amount of waste chemical is produced on a monthly basis(1 gallon). Under the proposed scenario all waste would be disposed of properly without having a sewer tap.

7. Explain how the person/organization seeking the variance will assure that all provisions of a granted variance will be enacted at each food establishment for which a variance has been granted:

Each Ice Hut is an unoccupied structure. To ensure proper handling of the variance requested and the food protection code in general, will be the owner's responsibility. At the time of cleaning care would need to be taken when handling the sanitation solution that enters the holding tank.

8. List all affected parties known by the person/organization seeking a variance, including all affected regulatory authorities: (Attach additional pages if necessary)

George Jones - Indiana State Department of Health

Laura Lindley - Clark County Health Department

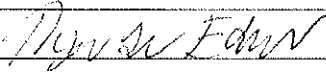
Hank Wolf - Clark County Health Department

Scott Gilliam- Indiana State Department of Health

9. Attach copies of any related variances, waivers or opinions issued by other governmental agencies.

For Office Use Only

10. Signature of Individual Making Request:



Printed Name, Title: Ryan Edwards President HoosierIceMan, LLC

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Section III
Standard Sanitation & Maintenance
Operating Procedure (SSOP)
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INTRODUCTION

Congratulations on your purchase of an Ice House America ice vending machine. At Ice House America we are dedicated to providing customers with a quality ice product that is both safe and clean. Our ice vending machines are made from only the highest quality materials, from the stainless steel surfaces and components, to the food grade materials found throughout the construction of our ice production and vending product. We designed our ice vending machines so that the product would have minimal exposure to any possible outside contamination sources.

Before our ice vending machines leave the manufacturing facility, our crews thoroughly clean and sanitize your ice vending machine. Once on site the machine will again be cleaned and sanitized by the setup crew before any product is produced.

As a responsible owner you will be accountable for implementing a regular cleaning and maintenance schedule as outlined below. By following these Standard Sanitation and Operating Procedures (S.S.O.P) you can be assured that your ice vending machine will stay clean and continue to produce a quality product in which your customers can feel confident.

IHA reserves the right to notify the applicable state agencies and take additional action as appropriate should proper sanitation and operating procedures not be maintained.

SANITATION STANDARD ISSUE MATERIALS

To assist ice vending machine owners with sanitation, the following materials come standard with each ice vending machine: sanitizer applicator assembly, chlorine test kit, sanitizer, coiled water hose, glove dispenser with one box of gloves, H.B. 30 ice machine cleaner, and sink (optional except where required by Government Regulations such as in Florida). These materials, as well as Sani-System sanitizer, can be purchased from Ice House America:

Ice House America
278 US Highway 319 S
Moultrie, GA 31768
229-890-7000

CHEMICAL & TOOL STORAGE

It is suggested that chemicals and hand tools used in the maintenance and cleaning of each ice vending machine be kept either in the service vehicle, in a sealed storage container or cabinet inside the ice vending machine itself (in models M-101/M-101N¹ and M-102/M-102N¹ only, at least 6 inches from the floor), or in a separate storage shed. This is important in order to avoid contamination from accidental spills. This applies to all cleaning items, lubricants and other maintenance material, and ice shovels if used. All items should be clearly labeled for identification. Chemicals and hand tools may not be stored in model M-103/M-103N² ice vending huts since there is no room separate from the ice storage area.

BAG STORAGE

A supply of packaging bags may be stored inside the ice vending machine at least 6 inches off the floor. All remaining bags must be stored in an approved facility. This facility may be a commissary, climate controlled storage unit or a specially built storage shed that is vermin proof and made of materials that can be cleaned easily and approved for the storage of food grade packaging materials.

OPERATING INSTRUCTIONS

The SSOPs are the manufacturer's specification on cleaning and maintaining the ice vending machine. A copy must be kept in each ice vending machine for reference.

WRITTEN RECORDS

A maintenance and cleaning log should be displayed within the ice vending machine. The log should contain a written record of weekly, monthly and quarterly maintenance and sanitation activity. A copy of any reports from 3rd parties relating to safety and compliance of operations should be placed in the log. (For samples, see Exhibit "A")

FLOOR CLEANING PROCEDURE

A. FREQUENCY

The floor should be cleaned any time ice vending machine is entered.

B. PROCEDURE

1. Remove any dirt or mud tracked on the floors of the front interior chamber with a damp sponge. It is suggested that a towel be placed on the floor of the ice vending machine before entering.
2. Spray the floor with non-rinse sanitizer mixture. Allow to air dry for two minutes and then wipe with a clean terry cloth.

¹ Models M-101(N) and M-102(N) refer to the original sized ice vending machines.

² Model M-103(N) refers to the smaller ice vending hut.

WEEKLY CLEANING PROCEDURE

A. MATERIALS NEEDED

1. Handheld Spray Bottle
2. Hand Sanitizer
3. Single-use Latex Gloves
4. Clean Terry Cloth (or equivalent)
5. Non-rinse Sanitizer (unscented bleach)
6. Chlorine Test Kit
7. Stainless Steel Cleaner

B. PROCEDURE

1. Prepare a mixture of water and unscented bleach (1/2 oz to 1 gallon should yield a mixture between 50 and 200 ppm). Test the concentration of the mixture with a test strip from the test kit. Do not mix more than is needed for the day's use, as the mixture becomes less effective over time.
2. Spray all exterior surfaces that are regularly touched during customer use with the prepared and tested sanitizer mixture in a spray bottle. This includes the selection controls and all stainless steel face plates and product distribution surfaces, including water dispensing nozzle (if equipped). All surfaces not in contact with ice or water should be allowed to air dry for two minutes and then wiped with a clean terry cloth. All surfaces in contact with ice and water must be allowed to air dry only, in order to avoid recontamination of surfaces.
3. Spray exterior stainless steel surfaces that are not in contact with ice or water with a stainless steel cleaner to keep surface looking clean and shining.
4. Pick up all trash and dispose of it properly.
5. Remove any dirt or mud tracked on the floors of the front interior chamber with a damp sponge. It is suggested that a towel be placed on the floor of the ice vending machine before entering.
6. Spray the floor with prepared sanitizer mixture. Allow to air dry for two minutes and then wipe with a clean terry cloth.
7. Note completion of weekly cleaning in maintenance and cleaning log.

MONTHLY/QUARTERLY CLEANING PROCEDURE

A. MATERIALS NEEDED

1. Handheld Spray Bottle
2. Hand Sanitizer
3. Single-use Latex Gloves.
4. Clean Terry Cloth (or equivalent)
5. Non-rinse Sanitizer (unscented bleach).
6. Chlorine Test Kit.
7. Stainless Steel Cleaner

B. PROCEDURE

1. Prepare a mixture of water and unscented bleach (1/2 oz to 1 gallon should yield a mixture between 50 and 200ppm). Test the concentration of the mixture with a test strip from the test kit. Do not mix more than is needed for the day's use, as the mixture becomes less effective over time.
2. Spray all exterior surfaces that are regularly touched during customer use with the prepared and tested sanitizer mixture in a spray bottle. This includes the selection controls and all stainless steel face plates and product distribution surfaces, including water dispensing nozzle (if equipped). All surfaces not in contact with ice or water should be allowed to air dry for two minutes and then wiped with a clean terry cloth. All surfaces in contact with ice and water must be allowed to air dry only, in order to avoid recontamination of surfaces.
3. Spray exterior stainless steel surfaces that are not in contact with ice or water with a stainless steel cleaner to keep surface looking clean and shining.
4. Lift lid on transition box.
5. De-energize bin floor motor (pull safety switch).
6. Remove ice from transition box by activating incline auger contactor until ice is removed.
7. De-energize incline auger and rake motors (pull safety switches).
8. Wash hands, sanitize them with non-rinse hand sanitizer, and put on gloves.
9. Spray transition box with the prepared sanitizer mixture in hand sprayer, making sure sanitizer covers ends of augers and complete box. Allow to air dry.

10. Spray exit end of incline auger with the prepared sanitizer mixture in hand sprayer, covering entire auger from top to bottom. Allow to air dry.
11. Spray chute assemblies, including dump boxes, with the prepared sanitizer mixture. Allow to air dry.
12. Re-energize bin floor, incline auger, and rake motors (push in safety switches).
13. Vend 3 bag vends and 3 bulk vends, if equipped, to insure proper operation once parts have been allowed to air dry for two minutes or adequately drain.
14. Wipe down all interior stainless equipment not in contact with ice or water with prepared sanitizer mixture and a clean terry cloth. Allow to air dry for two minutes.
15. Clean ice maker (see ice maker cleaning procedure below).
16. Clean UV disinfection system if ice vending machine is equipped with a water dispenser (see Sterilight owner's manual).
17. Pick up all trash and dispose of it properly.
18. Remove any dirt or mud tracked on the floors of the front interior chamber with a damp sponge. It is suggested that a towel be placed on the floor of the ice vending machine before entering.
19. Spray the floor with prepared sanitizer mixture. Allow to air dry for two minutes and then wipe with a clean terry cloth.
20. Note completion of monthly cleaning in maintenance and cleaning log.
21. A quarterly coaliform test should be done of the finished product (ice) using a local lab facility. Results should be posted in the control room of the ice machine. See Exhibit "C."
22. Monthly or quarterly pest control spray of the perimeter is necessary. It is recommended that a professional pest control service be used. If spraying is done in ice vending machine, make sure that equipment and procedure are done in accordance with pest control safety strategy. After any application of insecticides or pesticides inside ice vending machine, all stored ice must be discarded and the monthly cleaning procedure completed.

ICE MAKER CLEANING PROCEDURE

A. FREQUENCY

The ice maker should be cleaned as part of the monthly/quarterly cleaning procedure (above). While monthly/quarterly is suggested, the actual cleaning schedule may vary depending upon the condition of the water (i.e. use of a water softener may reduce amount of deposits that form).

B. MATERIALS NEEDED

1. H.B. 30 Ice Machine Cleaner (or acceptable substitute)
2. Sani-System Liquid Sanitizer Concentrate (one bag – 1/2 oz)

C. PROCEDURE

1. Prepare a method of capturing ice maker drainage (drain plumbed to holding tank, container placed under drain, etc.). Drainage from this procedure should be captured and disposed of properly.
2. Cut off ice maker by switching ice maker toggle switch to the OFF position immediately after harvest.
3. Remove any unharvested ice from ice maker (not the ice bin) to avoid contamination.
4. Shut off water supply and drain sump tank.
5. Remove any accumulated particles and excessive lime deposits.
6. Close drain and fill sump with water. Warm water may expedite the cleaning process.
7. Add H.B. 30 ice machine cleaner (10 - 20 oz), or an acceptable substitute (in accordance with its instructions).
8. Circulate cleaning solution by switching toggle switch to the PUMP position (down). Allow solution to circulate for thirty minutes (or until deposits are dissolved).
9. Stop circulation by switching toggle switch to the OFF position.
10. Drain and flush water sump.
11. Replace water drain cap and allow float valve to fill sump. Switch toggle switch to the PUMP position (down) and allow fresh water to flush water distributors.
12. Repeat steps 10 and 11 to ensure that the cleaning agent has been flushed from entire water system.

13. Replace water drain cap and allow float valve to fill sump.
14. Open and dispense one (1) bag of Sani-System liquid sanitizer concentrate into sump.
15. Circulate sanitizer by switching toggle switch to the PUMP position (down). Allow sanitizer to circulate for three minutes.
16. Stop circulation by switching toggle switch to the OFF position.
17. Allow 60 sec. of contact time.
18. Drain and flush water sump.
19. Replace water drain cap and allow float valve to fill sump. Switch toggle switch to the PUMP position (down) and allow fresh water to flush water distributors.
20. Repeat steps 18 and 19 to ensure that the sanitizer has been flushed from entire water system.
21. Clean inside of ice bin and remove any solution that may have entered during cleaning process. Remove cover, if installed, over opening into the storage area.
22. Sanitize ice bin by following the Ice Bin Sanitization Procedure.
23. Dispose of drainage captured from ice maker properly. Take container to a toilet or sink and empty contents into a city sewer system. Make sure that none of the contents come in contact with the environment.
24. Resume ice vending machine operation.

ICE BIN SANITIZATION PROCEDURE

A. FREQUENCY

The ice bin should be cleaned before start-up operations begin. If remedying a mechanical failure involves human contact with or contact between unsanitized tools and the ice bin, the ice bin should be emptied of ice and sanitized. If the water source should become polluted, the ice bin should be emptied of ice and sanitized. It is also recommended, as a precautionary measure, that if the ice bin is emptied due to high sales, the ice bin should be sanitized before making more ice.

B. MATERIALS NEEDED

1. Hand Sanitizer
2. Single-use Latex Gloves
3. Non-rinse Sanitizer (unscented bleach)
4. Sanitizer Applicator Assembly (sprayer lid assembly, sanitizer container, spray gun - for attachment to water hose, provided in sanitation kit)
5. Flexible Water Hose

C. PROCEDURE

1. If using the holding tank method of discharge collection:
 - a. Turn valve in waste disposal system to "Off" position.
 - b. Connect holding tank to discharge pipe for collection.
2. Add undiluted, unscented bleach to sanitizer applicator container. Attach container to sprayer lid assembly, making sure dilution metering tip is in place. Attach spray gun to water hose. Attach applicator assembly to female quick connect on spray gun.
3. Test sanitizing solution with sanitizer test kit to insure proper concentration of between 50 ppm and 200 ppm.
4. Wash hands, sanitize them with non-rinse hand sanitizer, and put on gloves.
5. Use sanitizer applicator assembly to apply sanitizer to the entire bin and horizontal auger surface, including auger blade. Bleach is a non-rinse sanitizer; simply close bin door after application.
6. If using the holding tank method of discharge collection;
 - a. Disconnect holding tank from discharge pipe
 - b. Reconnect pipe to French drain
 - c. Turn valve to "on" position
 - d. Take holding tank to a toilet or sink and empty contents into a city sewer system.

INCLINE AUGER SANITIZATION PROCEDURE

A. MATERIALS NEEDED

1. Hand Sanitizer
2. Single-use Latex Gloves.
3. Non-rinse Sanitizer (unscented bleach).
4. Chlorine Test Kit.
5. Sanitizer Applicator Assembly (sprayer lid assembly, sanitizer container, spray gun - for attachment to water hose, provided in sanitation kit)
6. Flexible Water Hose
7. Ice Capture Container (ex: 32 gallon trash can)

B. PROCEDURE

1. Add undiluted, unscented bleach to sanitizer applicator container. Attach container to sprayer lid assembly, making sure dilution metering tip is in place. Attach spray gun to water hose. Attach applicator assembly to female quick connect on spray gun.
2. Test sanitizing solution with a test strip to insure proper concentration of between 50 and 200ppm.
3. Place ice capture container under bulk chute, if equipped. Ice used in this procedure should be captured and disposed of properly.
4. Remove ice bin front shield for easier access to horizontal auger. **CAUTION SHOULD BE TAKEN AROUND THE MOVING PARTS OF THE RAKE, BIN FLOOR, AND AUGERS WHILE FRONT SHIELD IS REMOVED.**
5. Lift lid on transition box.
6. Wash hands, sanitize them with non-rinse hand sanitizer, and put on gloves.
7. Fill horizontal auger with ice from one end to the other, completely covering auger flighting.
8. De-energize bin floor motor (pull safety switch). This will prevent fresh ice from falling into horizontal auger.
9. Spray ice occupying horizontal auger and transition box with sanitizer applicator assembly until ice is thoroughly coated (approximately two minutes).
10. Continue to spray ice entering incline auger with sanitizer while activating incline auger contactor, if equipped with bulk, or vending bags until nearly all ice in horizontal auger and transition box is removed. The auger will carry

sanitizer-coated ice through the auger tube, sanitizing the auger and tube. Avoid spraying orange proximity switch in transition box as doing so may cause the horizontal auger to shut off and quit supplying ice to the transition box.

11. Allow 60 sec. of contact time between sanitizer-coated ice and the auger.
12. De-energize incline auger (pull safety switch).
13. Test exit end of incline auger with a test strip. Concentration should be between 50 and 200ppm. Repeat steps 7 - 13 if needed.
14. Re-energize incline auger and bin floor motors (push in safety switches).
15. Activate incline auger contactor for at least two minutes, if equipped with bulk, or vend 15 bags to remove sanitizer from auger.
16. De-energize incline auger, rake, and bin floor motors (pull safety switches).
17. Test exit end of incline auger with a test strip for absence of sanitizer. Concentration should be less than 50ppm. Repeat steps 14 - 17 if sanitizer is still present.
18. Replace ice bin front shield.
19. Re-energize incline auger, rake, and bin floor motors (push in safety switches).
20. Dispose of ice captured in ice capture container properly. Take container to a toilet or sink and empty contents into a city sewer system. Make sure that none of the contents come in contact with the environment.

WATER DISPENSER SANITIZATION PROCEDURE

A. FREQUENCY

The water dispenser, if equipped, should be sanitized before start-up operations begin, after any repair to the dispenser; at every filter change, and if the water source should become polluted for any reason (water advisory, for instance).

B. MATERIALS NEEDED

1. Sani-System Liquid Sanitizer Concentrate (three bags – 1/2 oz each)
2. Replacement Sediment Filter Cartridge
3. Replacement De-chlorinator Cartridge

C. PROCEDURE

1. Ensure UV unit and lamp are on and operational during entire process.
2. Turn off valve to filter. Relieve line pressure on filter housing by dispensing one (1) gallon of water.
3. Ensure hard water bypass valve is turned off. Also, ensure valve from water softener is turned on.
4. Remove de-chlorinator cartridge from its housing. Replace housing.
5. Remove sediment filter cartridge from its housing.
6. Open and dispense three (3) bags of Sani-System liquid sanitizer concentrate into sediment filter housing. Replace housing.
7. Turn on valve to filter.
8. Dispense ten (10) gallons of water through water dispenser to circulate sanitizer. Discard water.
9. Allow a minimum of 60 seconds contact with water dispenser system.
10. Flush dispensing system with twenty (20) gallons of water through water dispenser. Discard water.
11. Turn off valve to filter. Relieve line pressure on filter housing by dispensing one (1) gallon of water.
12. Remove sediment filter housing. Discard remaining water in housing. Install new sediment filter cartridge. Replace housing.
13. Remove de-chlorinator housing. Discard remaining water in housing. Install new de-chlorinator cartridge. Replace housing.
14. Turn on valve to filter.

MUNICIPAL BOIL ORDER SHUTDOWN PROCEDURE

A. EMERGENCY RESPONSE FOR FLOODS OR OTHER SOURCES OF CONTAMINATION

In the event that the local government or water authority issues an emergency boil order due to flood or other source of contamination the following procedure will apply.

1. Stop use of the ice vending machine immediately.
2. The ice vending machine should be emptied, cleaned and sanitized before returning it to production.

B. PROCEDURES FOR CLEANING AND SANITIZING. SPECIAL REQUIREMENTS IN THE EVENT OF AN EMERGENCY BOIL ORDER DUE TO CONTAMINATION OF THE WATER SOURCE.

1. Determine if existing water supply is safe.
 - a. Public Water Supply- contact the water company.
 - b. Private well- determine if the well has been covered by flood water, or if flood waters have been nearby. If so, the well could be contaminated. Contact your local Health Department or environmental health agency for information on well disinfection.
2. If water supply is contaminated or subject to a "boil" order, then:
 - a. Disconnect ice vending machine from electrical power.
 - b. Melt any stored ice.
 - c. Drain water from ice vending machine.
 - d. Do not initiate cleaning and sanitizing procedures (2) until water supply is safe.
3. Once water has been declared safe:
 - a. Clean ice maker (see ice maker cleaning procedure above).
 - b. Run ice maker through 2 or 3 freezing cycles or flush water supply line.
 - c. Turn off water supply.
 - d. Drain water from ice vending machine.
 - e. Circulate a cleaning solution of warm soapy water for two minutes; drain system.
 - f. Circulate clean water rinse for two minutes; drain system.
 - g. Spray ice bin surface with sanitizer solution following procedures described above.
 - h. Drain the system.
 - i. Repeat (g.).
 - j. Return the drain valves to their normal operating positions and restart system.

BLOODBORNE PATHOGENS DECONTAMINATION PROCEDURE

Emergency Response For Blood Spills:

Bloodborne pathogens are pathogenic microorganisms that are present in human blood and can cause disease in humans. These pathogens include, but are not limited to, hepatitis B virus (HBV), hepatitis C virus, and human immunodeficiency virus (HIV). Decontamination for surfaces contaminated with blood should be as follows:

- Surfaces contaminated with blood should be cleaned using a freshly prepared dilution of chlorine bleach solution.
- The contaminated area should be flooded with the bleach solution and then cleaned up using paper towels. Ten minutes of exposure is required for disinfection.
- Gloves should be worn during the clean-up procedures.

If blood should contaminate the produce stream, the following should be done:

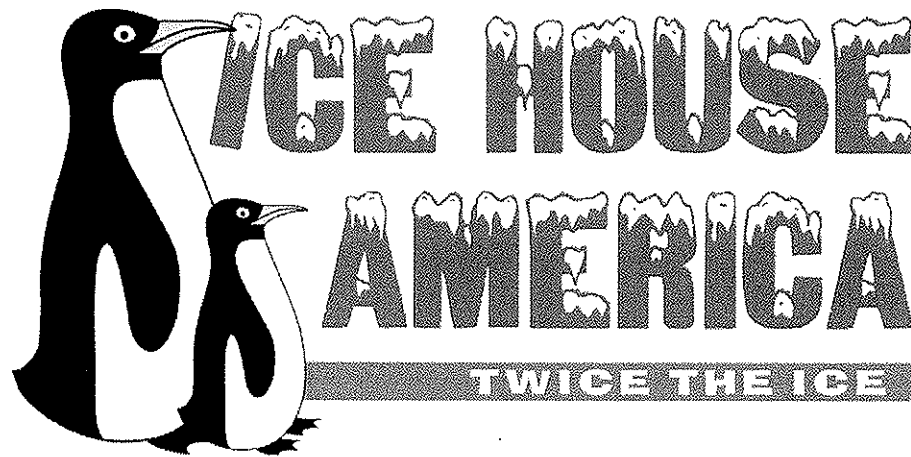
- If blood is in the ice bin, the ice bin should be emptied and decontamination throughout the total product path and adjoining areas should be done.

IDENTIFICATION OF ORIGIN

In the event contamination occurs, it is advisable each ice vending machine owned be uniquely identified by number or address. This identification should be clearly displayed on the bag so that the source of contamination can be traced to the ice vending machine responsible. Although this is not a requirement by law, failure to identify the origin in this manner may result in a shut down of all unidentifiable ice vending machines until the source of contamination can be found. An owner of more than one ice vending machine can do this by having a separate set plate made for each ice vending machine purchased if they so desire.

LABELING REQUIREMENTS

At the very least the bags used must clearly display the name and contact information of the owner or ice vending machine operator. The label must also clearly indicate the weight of the product contained and any other labeling requirements as required by Title 21 Code of Federal Regulation, Part 101. The weight must be verified by a representative from the Bureau of Weights and Measures before initial start-up period.



Section III
Exhibits
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EXHIBIT "A"

MONTHLY PREVENTATIVE MAINTENANCE CHECKLIST (PLACE INITIAL INSIDE BOX INDICATING SERVICE PERFORMED)

Month of _____

	MON	TUES	WED	THURS	FRI	SAT	SUN
Outside Appearance							
Light bulb operating in control panel/panel is dry							
Check air compressor purge water/sight glass							
Check blower							
Clean lens bill validator							
Danger! Before checking bin assembly turn bin floor, rake & screw OFF							
Remove & replace safety cover							
Check cross Auger - amount of ice							
Check Transition box Door/Switch							
Chains							
Evaporator fans							
Ice maker level switch							
General check							
Monthly ice maker cleaning							
Notes:							

WEEKLY CLEANING & PREVENTATIVE MAINTENANCE LOG
(PLACE INITIAL INSIDE BOX INDICATING SERVICE PERFORMED)

Week of _____

	MON	TUES	WED	THURS	FRI	SAT	SUN
Outside Grounds							
Front Control Box Cleaned & Sanitized							
Adequate Lighting Inside/Outside							
Temperature OK							
Check Twist Ties							
Check Bags							
Check Dump Boxes/Bagging Unit							
Trash/Debris Removed							
Paper Towels							
Sanitizer							
All Items in Place							
Floors Cleaned & Sanitized							
General Appearance Acceptable							
Drain Water From Air Tank On Compressor							
Check For And Remove Any Lubricants From Air Lines or Valves (This Will Avoid Warranties If The Equipment Is Not Properly Maintained)							
Lights on in PLC							
Notes:							

EXHIBIT "B"

FINISHED PRODUCT TEST LOG

[illegible]

EXHIBIT “C”

QUARTERLY WATER TEST LOG

(COALIFORM TESTING)

Supplies Needed:

Small Cooler
Vials (2 per site)
Testing Paperwork (1 form per site)

Steps:

Fill small cooler ½ way with ice to keep vials in once ice has been taken.
Reminder: **TURN OFF RAKE & BIN FLOOR BEFORE GETTING THE ICE!**
Fill testing vials with ice from bin and seal tightly.
Take to the local laboratory: each facility has their own method of accepting materials. Call ahead to find out procedure.
Test results will be mailed to you upon completion – enter results into Owner’s Manual (see Exhibit “B”) and post inside the ice vending machine.

Cost:

Coaliform testing can range from \$25.00 to \$50.00 per test.

GENERAL NOTES: (MIN. REQUIREMENTS)

1. STATE BUILDING CODE 2006 INDIANA BUILDING CODE (2006 IBC WITH INDIANA AMENDS)
2. ALL DOORS ARE OPENABLE FROM THE EGRESS SIDE WITHOUT THE USE OF A KEY, TOOL, OR SPECIAL KNOWLEDGE OR EFFORT; MANUALLY OPERATED PUSH BOLTS OR SURFACE BOLTS SHALL NOT BE USED
3. CONSTRUCTION TYPE IS V-B.
4. THE SING OF THIS BUILDING IS THE RESPONSIBILITY OF THE BUILDING USER.
5. SECOND DESIGN CATEGORY-C
6. DESIGN SPEED IS 150 MPH, EXPOSURE C.
7. ONE STORY, 82.2 SQ FT
8. OCCUPANCY CLASSIFICATION: S-2 ICE STORAGE BUILDING
9. ROOF LIVE LOAD - 50 PSF (SNOW CONTROL), FLOOR LIVE LOAD - 125 PSF
10. PORTABLE FIRE EXTINGUISHERS SHALL BE PROVIDED BY OTHERS AS REQUIRED BY NFPA 10.

ELECTRICAL NOTES: (MIN. REQUIREMENTS)

1. 2006 INDIANA ELECTRICAL CODE (2005 NEC WITH INDIANA AMENDS)
2. ALL CIRCUITS AND EQUIPMENT IS GROUNDED IN ACCORDANCE WITH THE APPROPRIATE ARTICLES OF THE NATIONAL ELECTRICAL CODE. IT SHALL BE THE RESPONSIBILITY OF THE BUILDING USER TO PROPERLY GROUND THE INSTALLED BUILDING AND ANY SITE INSTALLED ELECTRICAL EQUIPMENT OR DEVICE.
3. PRIOR TO ENERGIZING THE ELECTRICAL SYSTEM THE INSTALLING PARTY OF THE MAIN BREAKER MUST BE DESIGNED AND VERIFIED AS BEING IN COMPLIANCE WITH SECTION 110-6 OF THE NEC BY LOCAL ELECTRICAL CONSULTANT.
4. ALL CIRCUITS AND ELECTRICAL EQUIPMENT SHALL BE GROUNDED IN ACCORDANCE WITH APPROPRIATE ARTICLES OF THE NATIONAL ELECTRICAL CODE.

MECHANICAL/PLUMBING NOTES:

1. PLUMBING DESIGN, FABRICATION & INSTALLATION TO CONFORM TO THE 1995 INDIANA PLUMBING CODE (1997 UPC WITH INDIANA AMENDS)
2. MECHANICAL DESIGN, EQUIPMENT & INSTALLATION TO CONFORM TO THE 2006 INDIANA MECHANICAL CODE (2006 IMC WITH INDIANA AMENDS)

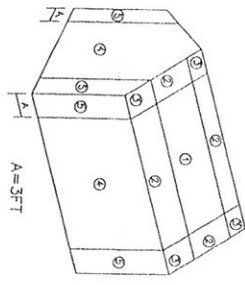
SITE INSTALLED ITEMS

NOTE: LIST OF NECESSARY ITEMS OF WORK AND MATERIALS THAT MAY BE REQUIRED FOR COMPLETE INSTALLATIONS ARE THE RESPONSIBILITY OF OWNER. THE FOLLOWING ITEMS ARE SUBJECT TO LOCAL JURISDICTION APPROVAL.

1. THE COMPLETE FOUNDATION SUPPORT & 2. ROOF SYSTEM, & GENERAL ACCESS TO THE BUILDING
3. ELECTRICAL SERVICE HOOK-UP TO BUILDING
4. WATER SUPPLY BY OTHERS.
5. ICE MAKER MUST BE MOUNTED IN A MANNER THAT IT DOES NOT OBSTRUCT THE REAR ICE BIN COLUMN.
6. THE APPROVED DESIGN FOR ONLY ONE ROOF TOP MOUNTED ICE MAKER.

FOUNDATION:

THESE BUILDING PLANS CONTAIN PRELIMINARY FOUNDATION AND SUPPORT AND THE DOWN SYSTEM DETAILS AND SYSTEMS. THE ARCHITECT/ENGINEER OF THE BUILDING PLANS SHOULD OBTAIN THE SITE SPECIFIC FOUNDATION PLANS IF REQUIRED. IF THE FOUNDATION PLANS ARE DESIGNED BY OTHERS, THE ARCHITECT/ENGINEER OF THE BUILDING PLANS SHALL NOT BE HELD RESPONSIBLE OR LIABLE FOR THE FOUNDATION DESIGN AND THE CONSEQUENTIAL PERFORMANCE OF THE SUPERSTRUCTURES STRUCTURAL COMPONENTS AND SYSTEMS RELATING THERETO.



STRUCTURAL LOAD LIMITATIONS

ROOF LIVE LOAD	50 PSF
FLOOR LIVE LOAD	125 PSF
WIND LOAD	150 MPH
SEISMIC LOAD	0.15g
ROOF DEAD LOAD	10 PSF
FLOOR DEAD LOAD	10 PSF
WIND UPLIFT	150 PSF
SEISMIC UPLIFT	0.15g
ROOF EQUIPMENT & CLADDING LOAD	5 PSF
FLOOR EQUIPMENT & CLADDING LOAD	5 PSF
WIND UPLIFT	150 PSF
SEISMIC UPLIFT	0.15g
ROOF EQUIPMENT & CLADDING LOAD	5 PSF
FLOOR EQUIPMENT & CLADDING LOAD	5 PSF
WIND UPLIFT	150 PSF
SEISMIC UPLIFT	0.15g

ICE HOUSE WATER USAGE CALCULATIONS:

UNITS WITH 1 OF 2 ICE MAKERS
MODEL: 400SW OR 750SW ARCTIC TEMP ICE MAKER

WATER USAGE BASED ON 120 MAXIMUM YARDS PER DAY @ 10% OF ICE EACH
10% 120 = 12 YARDS OF ICE/DAY @ 568/FT FOR ICE
= 34.28 FT³ OF ICE/DAY
= 34.28 FT³ x 7.48 = 256.41 GALLON/DAY OF WATER
= 30.76 FT³ x 7.48 = 230 GALLON/DAY OF WATER

ICE TO WATER CONVERSION 55/32.4 = 0.897 FT³ OF WATER
= 1.0 FT³ OF ICE DUE TO EXPANSION

1. ACCESSIBILITY NOTES:
THE BUILDING IS UNOCCUPIED. APPROXIMATELY ONCE PER WEEK MAINTENANCE IS REQUIRED. THE MAINTENANCE REQUIRED SHALL BE DONE BY THE BUILDING USER. THE MAINTENANCE REQUIRED SHALL BE DONE BY THE BUILDING USER. THE MAINTENANCE REQUIRED SHALL BE DONE BY THE BUILDING USER.
2. THE REQUIREMENT FOR ADJACENT REST-ROOMS IN ANOTHER BUILDING UP TO 500 FT AWAY IS THE RESPONSIBILITY OF THE LOCAL JURISDICTION APPROVING THE SITE PLAN.

DRAWING INDEX	DRAWING NUMBER	REV. LEVEL
COVER SHEET M-103 (Plan # 2113-0131)	01 COVER-1	0
BUILDING ELEVATIONS	02 ELEV-1	0
FLOOR AND INTERNAL STRUCTURE	03 ELEV-2	0
INTERNAL STRUCTURE DETAIL	04 SIO	0
PANEL CONNECTION DETAILS	05 SIO	0
FOUNDATION DETAILS	06 SIO	0
FOUNDATION / TIE-DOWN DETAILS	07 F1.1	0
FOUNDATION / TIE-DOWN DETAILS	08 F1.2	0
FOUNDATION / TIE-DOWN DETAILS	09 P1.1	0
FOUNDATION / TIE-DOWN DETAILS	10 P1.2	0
FOUNDATION / TIE-DOWN DETAILS	11 P1.3	0
FOUNDATION / TIE-DOWN DETAILS	12 C1.0	0
FOUNDATION / TIE-DOWN DETAILS	13 E1.1	0
FOUNDATION / TIE-DOWN DETAILS	14 E1.2	0
FOUNDATION / TIE-DOWN DETAILS	15 E1.3	0
FOUNDATION / TIE-DOWN DETAILS	16 E1.4	0
FOUNDATION / TIE-DOWN DETAILS	17 E1.5	0
FOUNDATION / TIE-DOWN DETAILS	18 E1.6	0
FOUNDATION / TIE-DOWN DETAILS	19 E1.7	0
FOUNDATION / TIE-DOWN DETAILS	20 E1.8	0

REVISION CONTROL	NO.	DATE	DESCRIPTION	BY
COVER SHEET M-103 (Plan # 2113-0131)	1	11-13-08	COVER-1	

ICE HOUSE AMERICA	MOULTREE, GA
COVER SHEET M-103 (Plan # 2113-0131)	
DATE: 11-13-08	SCALE: NTS
DRAWING NUMBER: COVER-1	

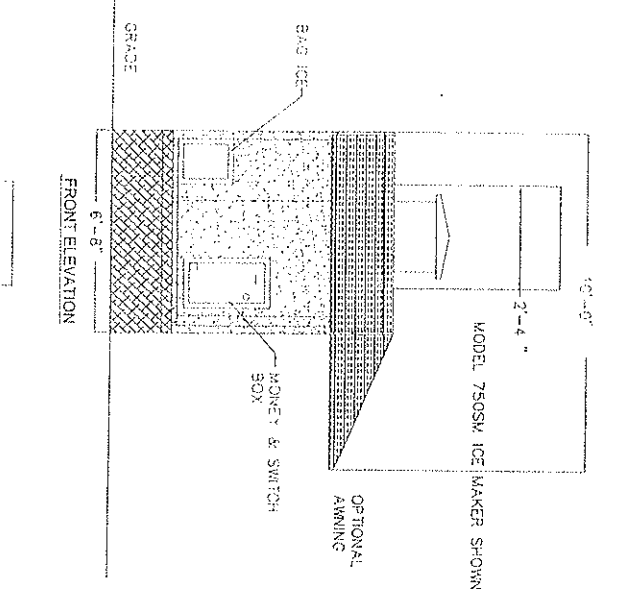
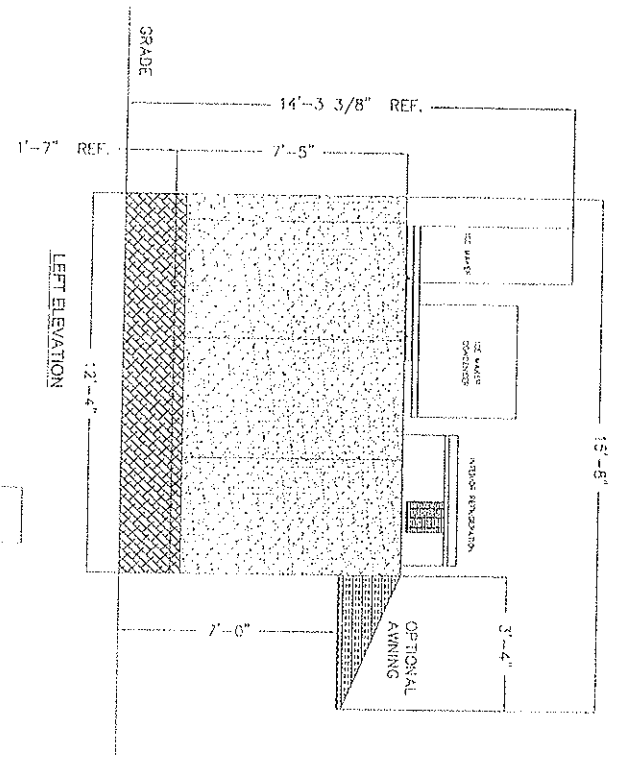
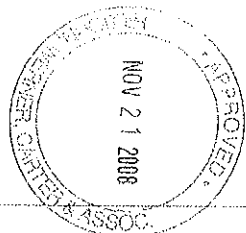
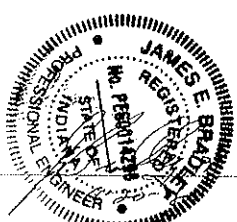


RECEIVED

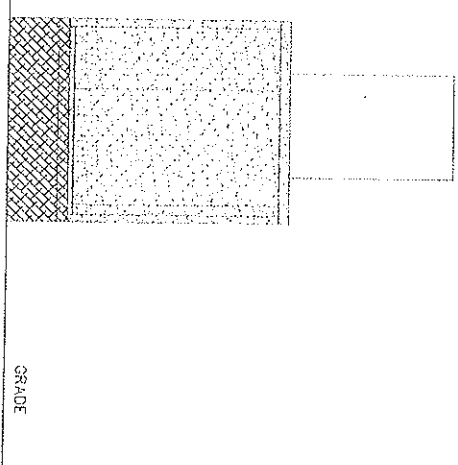
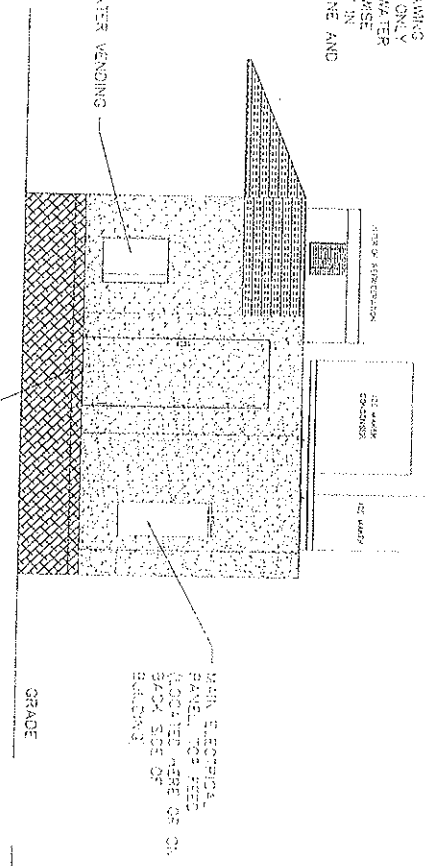
MAR 25 2009

FOOD PROTECTION PROGRAM
INDIANA STATE DEPT. OF HEALTH

JAMES E. BRADLEY, P.E.
CONSULTING ENGINEER
1785 CANADE AVENUE
CLEARWATER, FL 33756



WRAP AROUND AROUND
SHOWN IS USED ONLY
WITH OPTIONAL WATER
VENDING OTHERWISE
CANOPY ONLY IN
FRONT OF MACHINE AND
DOES NOT WRAP
AROUND



RIGHT ELEVATION

REAR ELEVATION

STAIRS TO
MAINTENANCE
DOOR BY OTHERS
ON SITE

NOTE: SEE SITE PLAN FOR DETAILS
ON WALKWAYS, FINISHES, AND OPTIONS

MODEL M-103, PLAN NUMBER (INDIANA) 2113-0131

REVISION CONTROL			
NO.	DATE	DESCRIPTION	BY
1	11-13-08	ISSUED FOR PERMIT	JEB

ICE HOUSE AMERICA		
MODULINE, GA		
BUILDING ELEVATIONS		
DATE	SCALE	DRAWING NUMBER
11-13-08	1/4" = 1' FT	ELEV-2

SKID MOUNTED ICE
MAKER & CONDENSER

NOV 21 2008
WOMEN'S CARTER & ASSOC.

[illegible]

Figure 1 is a plan view of a rectangular building. The overall dimensions are 5'-2" wide by 7'-5" deep. The interior dimensions are 6'-6" wide by 6'-6" deep. The building has a central entrance area with a door and a window. The door is 2'-4" wide and 6'-6" high. The window is 2'-4" wide and 6'-6" high. The building is surrounded by a 2'-0" wide area. The building is labeled 'B' and 'C'.

Fig. 1 is a schematic diagram of a mechanical assembly, likely a pump or valve, shown in a cross-sectional view. The assembly is housed within a casing (4). A central shaft (1) is shown with a piston (2) and a valve (3). The assembly includes various ports and connections, with dimensions and labels provided for various components. The diagram shows a complex internal structure with multiple chambers and passages.

SEVEN

MINIMUM STEEL YIELD STRENGTH = 36KSI
MINIMUM STAINLESS STEEL DESIGNATION = 304 STAINLESS

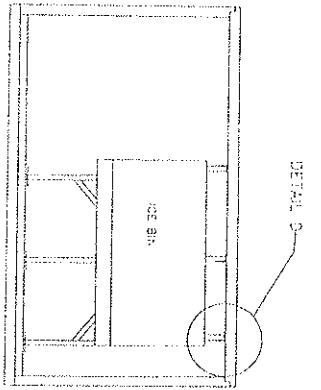
MODEL W-103. PLAN NUMBER (INDIANA) 2113-0431

NO. 141 ROOM A
CORNER 11TH & I
BROAD TO THE GOOD
GRADUATE STATE
BUILDING IN THE
CITY OF BOSTON

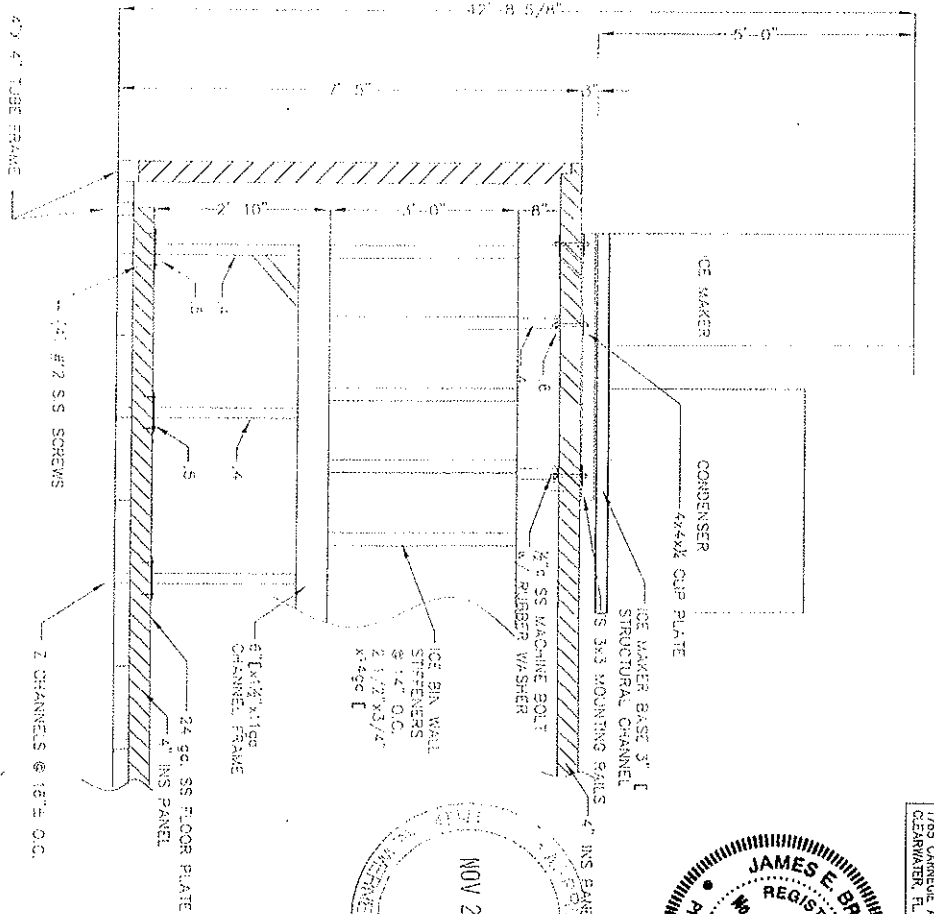
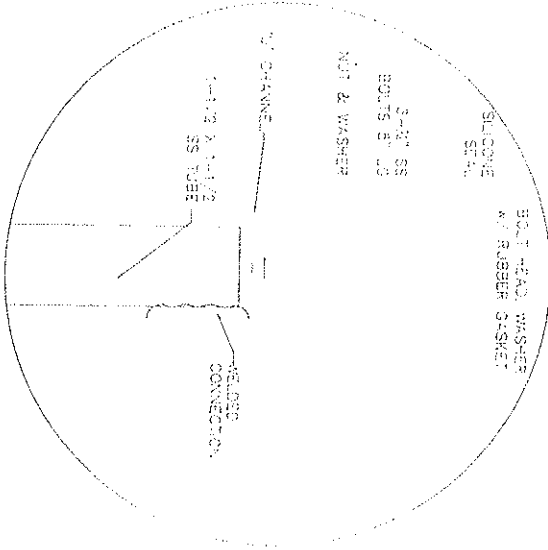
LEGEND

1. 4" INSULATED PANEL
2. 4x4x3/16" STL. TUBE
3. 1.5x1.5x1/4" SS. TUBE VERT.
4. 5x6x1/8" SS. PLATE @ EA. POS.
5. 2"x1/8" 1/2" CHANNEL
6. 2"x1/8" 1/2" CHANNEL
7. 1"x1/8" 1/2" 4x3/16" SS. ANGLE
8. 1/2"x1 1/2" STL. TUBE
9. FRAME CHANNEL 6" X 1-1/2"
10. TS 333X1" 90° MOUNTING PAIRS

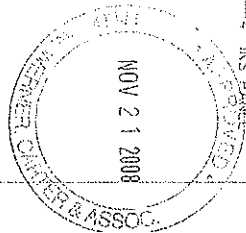
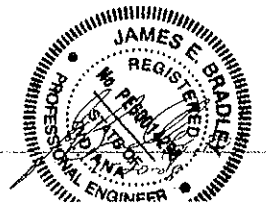
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97	11-1-80	97
98	11-1-80	98
99	11-1-80	99
100	11-1-80	100



SEC SIDE VIEW



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REVISION CONTROL

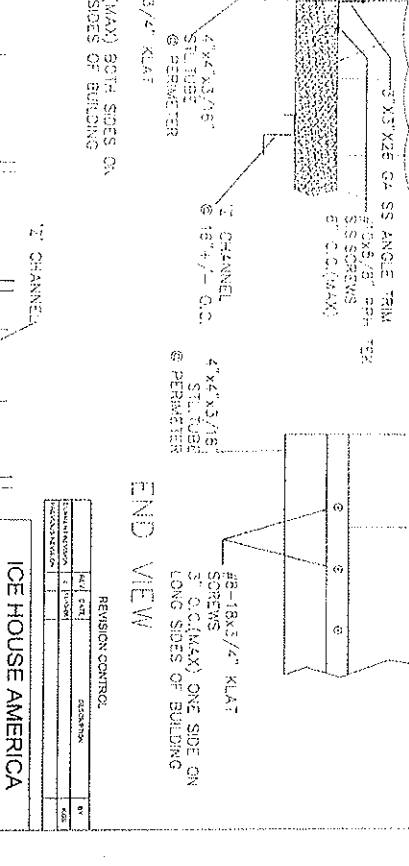
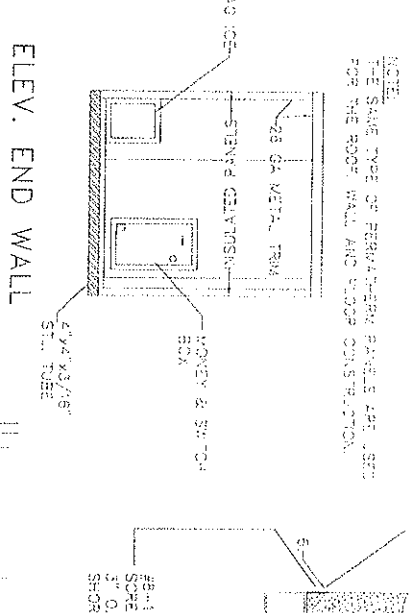
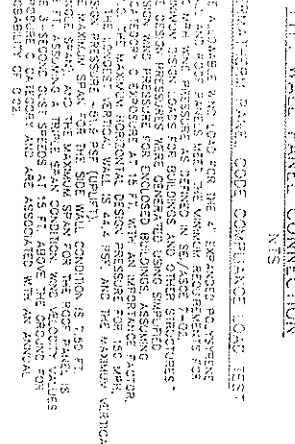
REV	DATE	DESCRIPTION	BY
1	11-13-08	ISSUED FOR CONSTRUCTION	JEB

ICE HOUSE AMERICA
MOUNTAIN VIEW, GA

INTERNAL STRUCTURAL DETAIL

DATE:	SCALE:	DRAWING NUMBER:
11-13-08	NTS	S1.2

MODEL M-103, PLAN NUMBER (INDIANA) 2113-0131



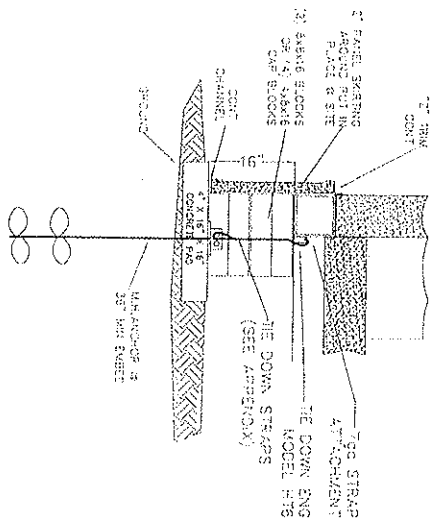
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11-1-3-06	NTS	S2.1

ICE HOUSE AMERICA

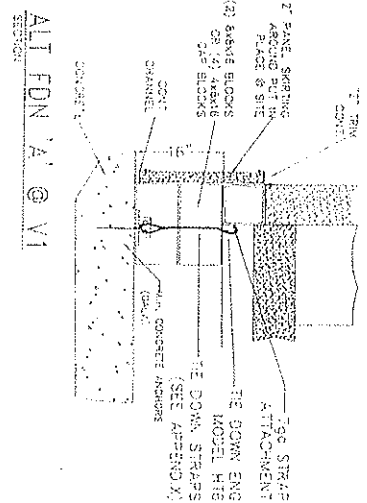
MOULTREE, GA

PANEL CONNECTION DETAILS

CONNECTION	REF. QTY	DESCRIPTION	REV.
WELDING	106		006

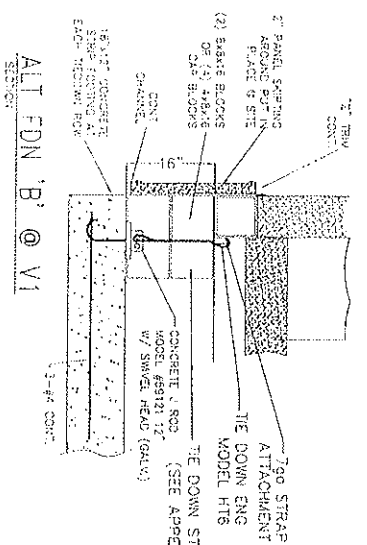


FDN 'A' @ V1



ALT FDN 'A' @ V1

NOTE: FRONT OF HOUSE BEFORE SHIRT INSTALLATION SHOULD BE 16" OR LESS ABOVE GRADE.



ALT FDN 'B' @ V1

NOTE: FRONT OF HOUSE BEFORE SHIRT INSTALLATION SHOULD BE 16" OR LESS ABOVE GRADE.

'THE DOWNS'

FOR CONCRETE

ATTACH STRAP TO THE DOWN ON FRAME 4" X 4" CONCRETE 1/2" X 2X6 CONCRETE ANCHOR (3) BECD 1/2" DOWN MODEL #59124 OR #59117 GALVANIZED #14 OR #12 (SEE APPENDIX)

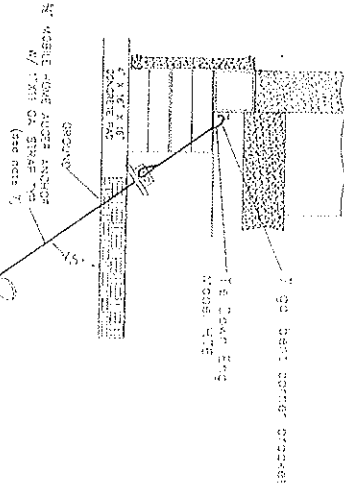
ASSUMED SOIL BEARING CAPACITY IS 2000 PSF

CONCRETE COMPRESSIVE STRENGTH IS 3000 PSI AT 28 DAYS

FOOTING DEPTH SHOWN AT 12" DEEP

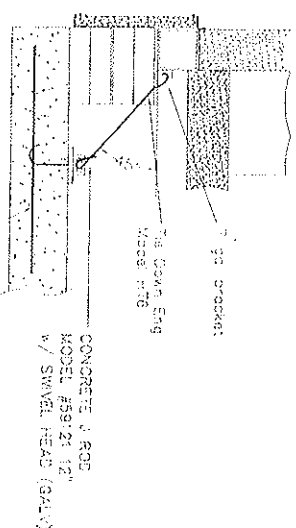
FROST PENETRATION LOCAL

CONDITIONS MAY REQUIRE A DEEPER FOOTING. CONSULT LOCAL PERMIT DEPARTMENT



FOUNDATION TYPE 'A' @ 8

DIAGONAL "INLINE" ANCHOR (INTO SOIL)



FOUNDATION TYPE 'B' @ 8

DIAGONAL INLINE ANCHOR (INTO CONCRETE)

1. HOT DIP GALVANIZED PER ASTM A153-(LATEST REV.)
2. LEAD AND EXTENSION SECTION AND PUNCT POINT LENGTHS ARE NOMINAL. EXPECT SOME VARIANCE.
3. SHIRT MATERIAL PER ASTM A29 (LATEST REVISION) OR MECHANICAL EQUIVALENT.
4. HELIX MATERIAL LOW CARBON STEEL MEETING THE GENERAL REQUIREMENTS OF A307 OR ASTM A307 OR A307, OR A307, A307 OR A307.
5. COUPLING BOLTS PER ASTM A320 GRADE L7.
6. SCREW ANCHORS TO HAVE 36" MINIMUM GROUND EMBEDMENT.

SEE SITE INSTALLED ITEMS & FOUNDATION NOTES ON DWG #1

REVISION CONTROL	DATE	BY	REVISION
1	11-13-08	NTS	F1.1

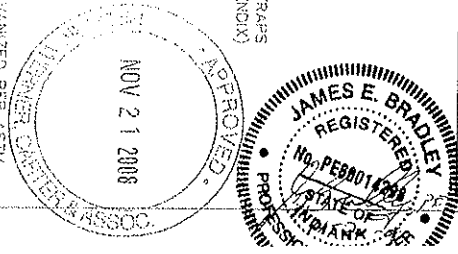
ICE HOUSE AMERICA

MOULTREE, GA

FOUNDATION REFERENCE DETAILS

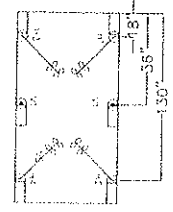
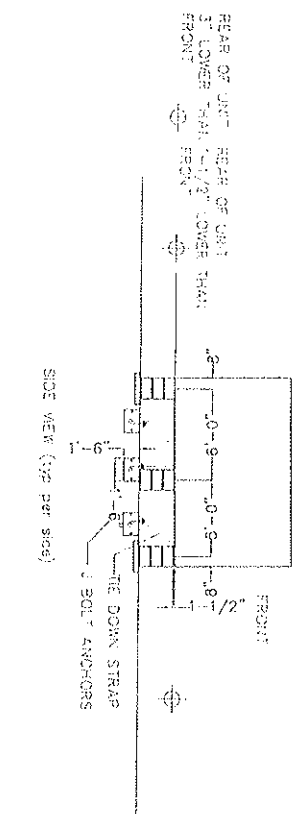
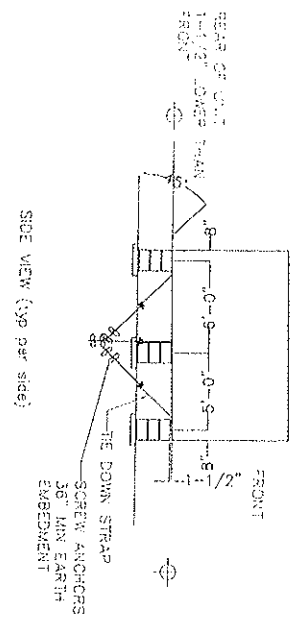
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11-13-08	NTS	F1.1

MODEL 16-103, PLAN NUMBER (INDIANA) 2113-0131

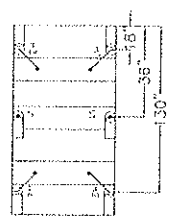


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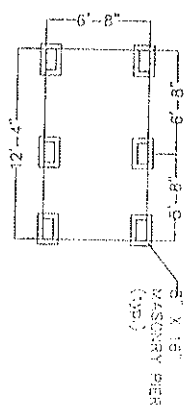
JAMES E. BRADLEY, P.E.
CONSULTING ENGINEER
1765 CARNegie AVENUE
CLEARWATER, FL 33756



PLAN VIEW - ANCHOR DIMENSIONS
H1, 2, 3 & 4 DIAGONAL 45°
TRANSLATION POSITION
UP/LIFT & SIDING REDOWNS



PLAN VIEW - ANCHOR AND FOOTING DIMENSIONS
H1, 2, 3 & 4 DIAGONAL 45°
TRANSLATION POSITION
UP/LIFT & SIDING REDOWNS



PLAN VIEW - PIER DIMENSIONS

FOUNDATION TYPE 'A'

REVISION CONTROL

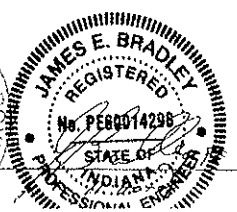
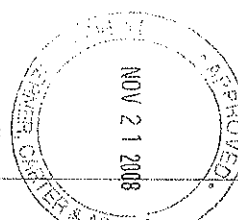
NO.	DATE	DESCRIPTION
1	11-13-08	FOUNDATION / TIE-DOWN DETAILS

ICE HOUSE AMERICA
MOLITRINE, GA

FOUNDATION / TIE-DOWN DETAILS

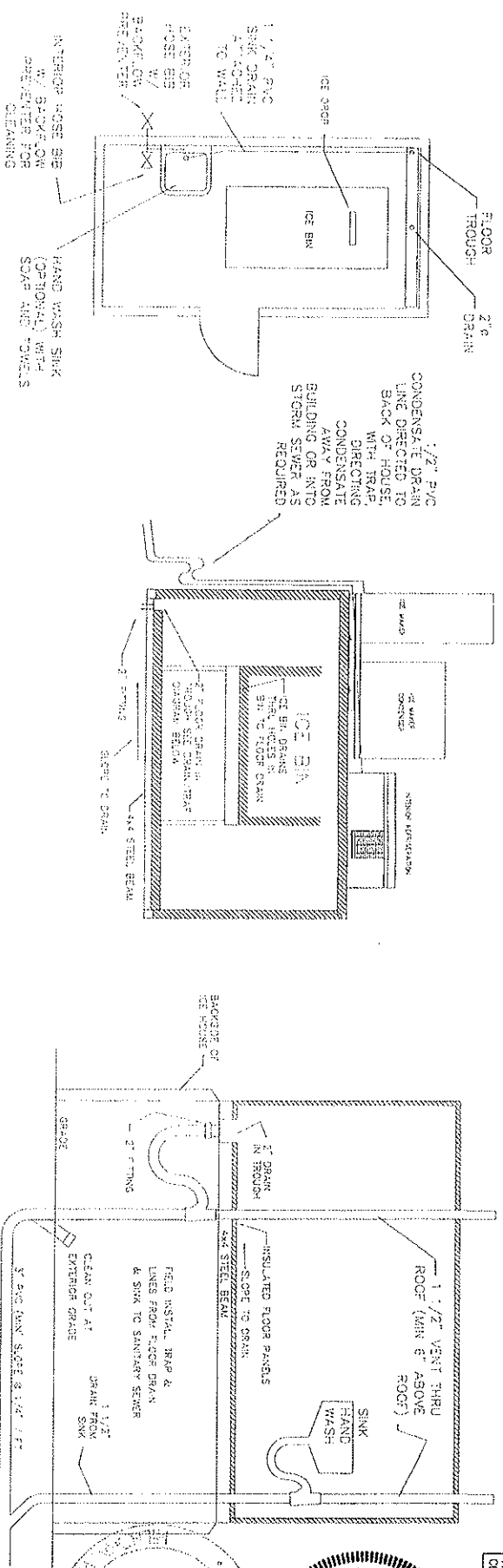
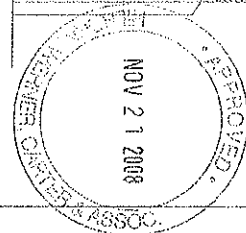
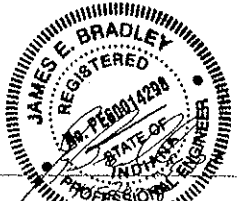
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REFERENCE ONLY



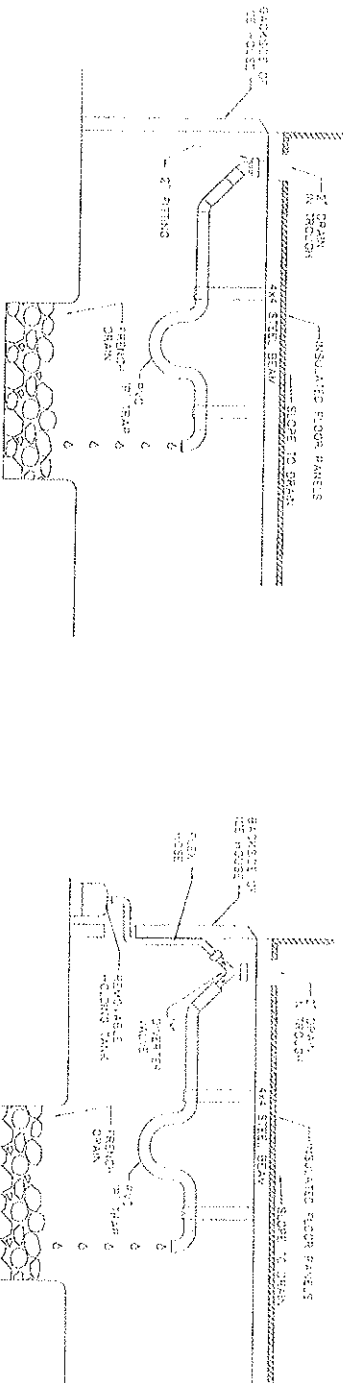
MODEL M-103, PLAN NUMBER (INDIANA) 2113-0131

JAMES E. BRADLEY, P.E.
CONSULTING ENGINEER
1500 UNIVERSITY BLVD
CLEARWATER, FL 33755



PLAN VIEW
(SEE P1.2 & P1.3 FOR ADDITIONAL INFORMATION)

OPTIONAL SANITARY SEWER DRAIN/'P' TRAP DIAGRAM



STANDARD DRAIN/'P' TRAP DIAGRAM

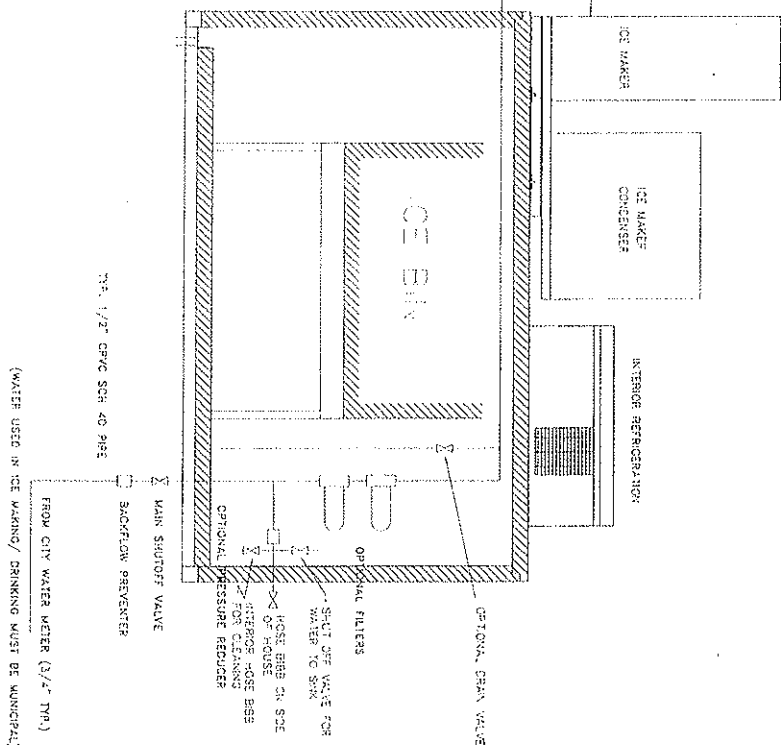
OPTIONAL DRAIN/'P' TRAP DIAGRAM W/ HOLDING TANK

REVISION CONTROL			
NO.	DATE	DESCRIPTION	BY
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2			
3			
ICE HOUSE AMERICA			
MOLYBDE, GA			
DRAIN SYSTEM			
DATE:	SCALE:	DRAWING NUMBER:	
11-13-08	NTS	P1.1	

MODEL M-103 PLAN NUMBER (INDIANA) 2113-0131

[illegible]

POSTED ON OCT 28 1995



(WATER USED IN ICE MAKING/ DRINKING MUST BE MUNICIPAL)

4. 2. 1.

BACKFLOW PREVENTER

OPTIONAL PRESSURE REDUCER

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100
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WATER TO SOAK

1

OPTICAL FILTERS



GTON, Calif.

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J

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JAMES E. BRADLEY, P.E.
CONSULTING ENGINEER
1765 CARNEGIE AVENUE
CLEARWATER, FL 33756

A circular professional engineer seal for James E. Bradley, State of Indiana. The seal contains the text: JAMES E. BRADLEY, REGISTERED, No. 000014290, STATE OF INDIANA, and PROFESSIONAL ENGINEER. The seal is stamped over the signature of James E. Bradley.

NOV 21 2008
UNIVERSITY MICROFILMS
SERIALS ACQUISITION
300 N ZEEB RD
ANN ARBOR MI 48106-1500

REVISION CONTROL

Name		Age
John Doe	18	25
Jane Smith	22	30
Bob Johnson	35	45
Alice Brown	40	50
Charlie White	45	55
Diana Green	50	60
Frank Black	55	65
Grace King	60	70
Henry Lee	65	75
Ivy Clark	70	80
Jack Adams	75	85
Karen Miller	80	90
Leo Wilson	85	95
Mary Taylor	90	100
Nathan Hall	95	105
Olivia Young	100	110
Peter King	105	115
Quinn Scott	110	120
Rachel Green	115	125
Samuel White	120	130
Tina Black	125	135
Victor King	130	140
Wendy Lee	135	145
Xavier Clark	140	150
Yara Adams	145	155
Zoe Miller	150	160

ICE HOUSE AMERICA
MOUTRIE, GA

MOUTRIE, GA

WATER SUPPLY SYSTEM

DATE	SCALE	DRAWING NUMBER
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11-13-06	NTS	P1.2
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MODEL M-103, PLAN NUMBER (INDIANA) 2113-0131

TO ICE MACHINE

BACKFLOW PREVENTER

TO UV INLET FOR WATER DISPENSING SYSTEM

OPTIONAL FILTERS
(REQUIRED WITH WATER DISPENSERS)

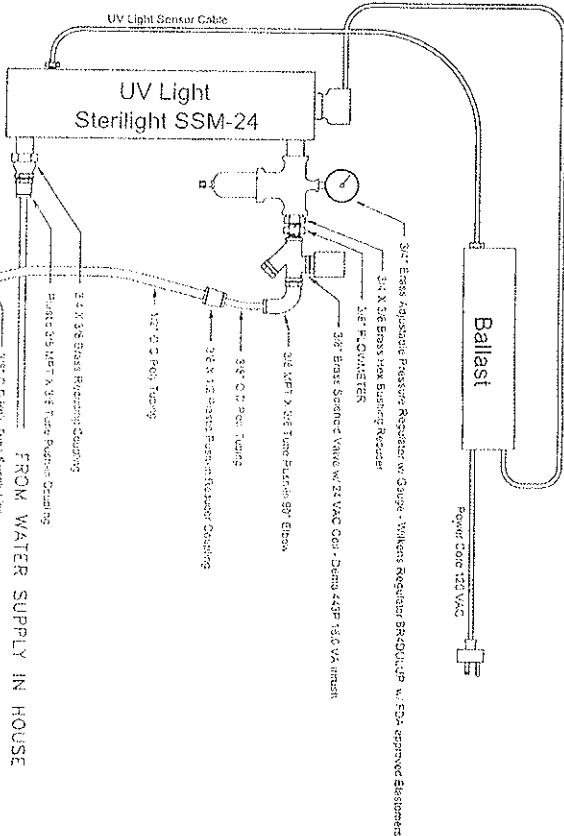
BACKFLOW PREVENTER

OPTIONAL PRESSURE REDUCER
CLEAN-UP HOSE BIB

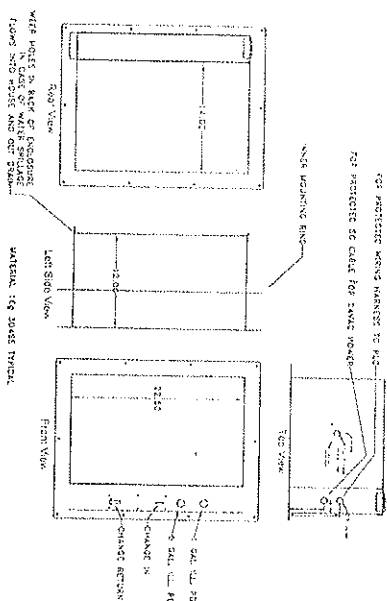
MAIN SHUTOFF VALVE

BACKFLOW PREVENTER

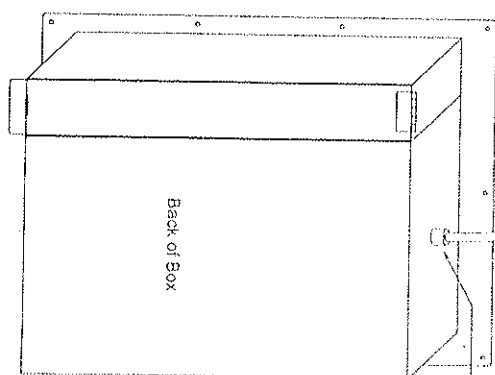
FROM CITY WATER METER



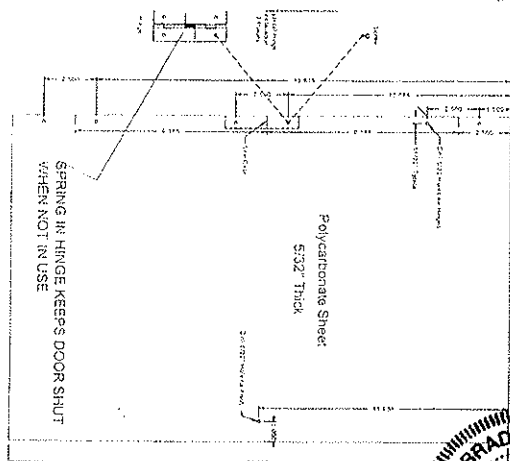
FROM WATER SUPPLY IN HOUSE



ENCLOSURE DETAIL



UNIT OPERATIONAL DESCRIPTION:
CUSTOMER PUTS HIS QUARTERS INTO CON. S.O.T. AND
AFTER PROPER AMOUNT HAS BEEN REACHED, LIGHTED
PUSH-BUTTON SELECTION ILLUMINATES. THE CUSTOMER
THEN PULLS CERTAIN HIS CONTAINER IS UNDER DISPENSING
NOZZLE AND THEN PUSHES ILLUMINATED BUTTON TO START
DISPENSING. AFTER A PRE-DETERMINED TIME THE
CONSTANT PRESSURE THERMIST SHUTS DOWN, ASSURING A
FILLED CONTAINER.



DISPENSING NOZZLE ENCLOSURE DOOR

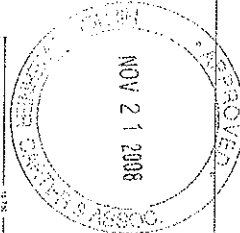
MATERIAL: 304 SS

REVISION CONTROL

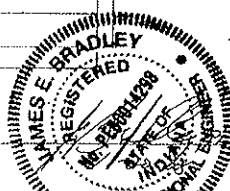
REV.	DATE	DESCRIPTION	BY
1	11-13-05	OPTIONAL WATER DISPENSING SYSTEM	NTS

ICE HOUSE AMERICA
MOLITRE, GA

DATE	SCALE	DRAWING NUMBER
11-13-05	NTS	P1.3

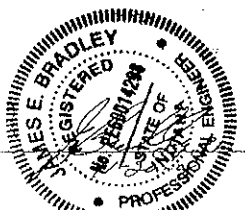
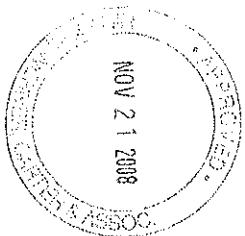


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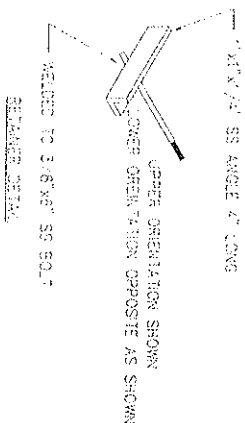
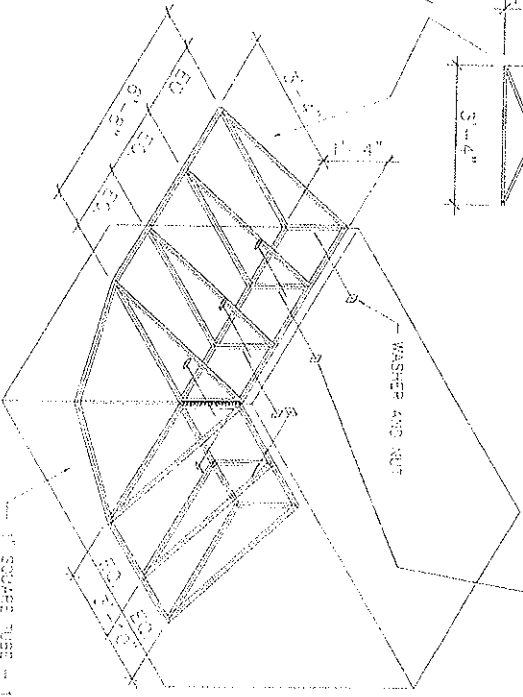
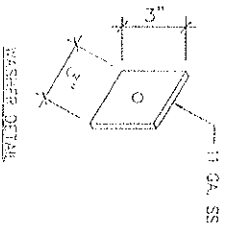
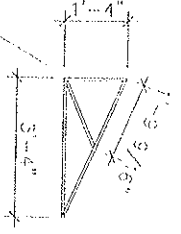
MODEL M-103, PLAN NUMBER (INDIANA) 2113-0131

JAMES E. BRADLEY, P.E.
 1785 CARLTON AVENUE
 CLEARWATER, FL 33756



SEE NOTE BELOW FOR QUANTITY OF BUILDING FASTENERS

TYPICAL (6) PLACES W/ WATER DISPENSER (4) PLACES OTHERWISE



- AWNING MATERIAL (NOT SHOWN) COVERING FRAME -
1. FIRE-RESIST HUV OR EQUAL MEETING NFPA 701
 2. AWNING STRIPS ATTACHED IN WINDS TO 75MPH (90 MPH 3 SEC. GUST).
 3. IN WINDS ABOVE 75MPH, THE AWNING SHOULD BE REMOVED OR BLOW OFF BEFORE DAMAGE TO THE BUILDING

ICE HOUSE AMERICA 1/4-103 FRONT AWNING INSTALLATION

WITH WATER DISPENSER
 USE MAX. OF 20 BOLTS TO TOP AND 10 BOTTOM (14" O.C. MAX) FOR 90 MPH WIND LOAD CAPACITY (WITH CANVAS COVERING) AND 150 MPH CAPACITY (WITHOUT CANVAS).

WITHOUT WATER DISPENSER
 USE MAX. OF 12 BOLTS TO TOP AND 6 BOTTOM (14" O.C. MAX) FOR 90 MPH WIND LOAD CAPACITY (WITH CANVAS COVERING) AND 150 MPH CAPACITY (WITHOUT CANVAS).

MODEL M-103 PLAN NUMBER (INDIANA) 2113-0131

REVISION CONTROL			
NO.	DATE	DESCRIPTION	BY
1	11-13-08	AWNING CONSTRUCTION DETAILS	NTS

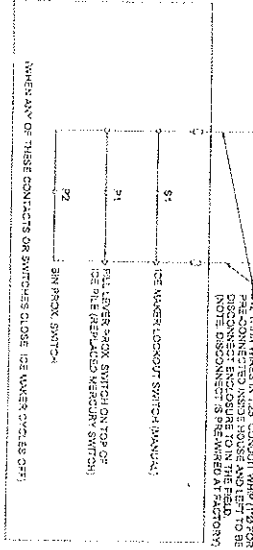
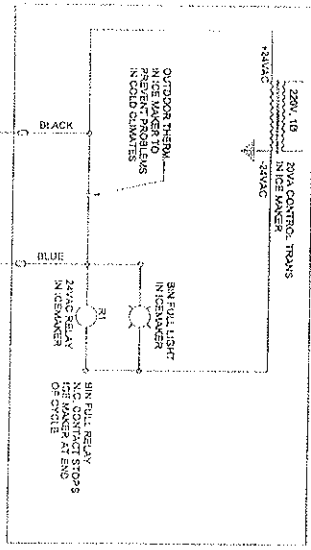
ICE HOUSE AMERICA
 MOUNTAIN, GA

AWNING CONSTRUCTION DETAILS			
DATE	SCALE	NTS	DRAWING NUMBER
11-13-08	NTS		C-1.0

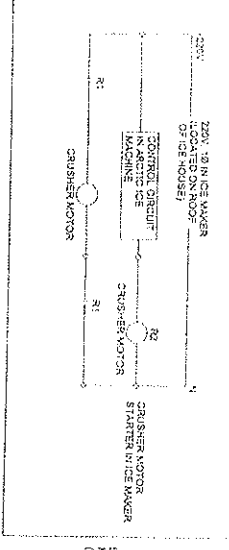
JAMES E. BRADLEY, P.E.
CONSULTING ENGINEER
1800 LANTANA AVE.
CLEARWATER, FL 34615



ICE MAKER CONTROL



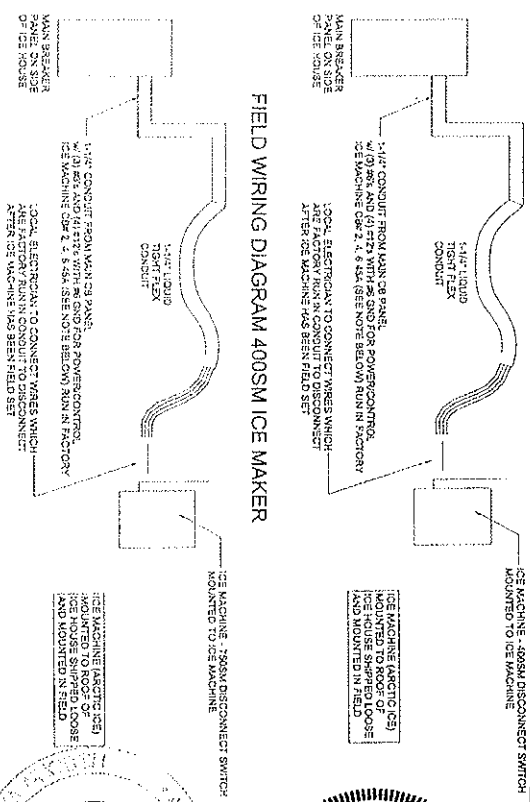
CRUSHER MOTOR CONTROL



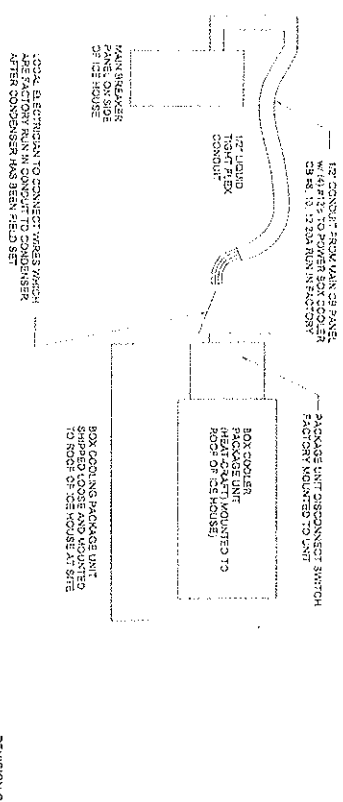
- CODES AND PERMITS:
ALL WORK TO BE DONE IN ACCORDANCE WITH APPLICABLE LOCAL AND STATE CODES.
THE NATIONAL ELECTRICAL CODE (NEC) CURRENT EDITION, TO FORM THE BASIS FOR MINIMUM
ELECTRICAL CONSTRUCTION STANDARDS.
PERMIT AND CONNECTION FEES TO BE PAID BY CONTRACTORS AS REQUIRED.

MODEL M-103, PLAN NUMBER (INDIANA) 2113-0131

FIELD WIRING DIAGRAM 400SM ICE MAKER



FIELD WIRING DIAGRAM 750SM ICE MAKER



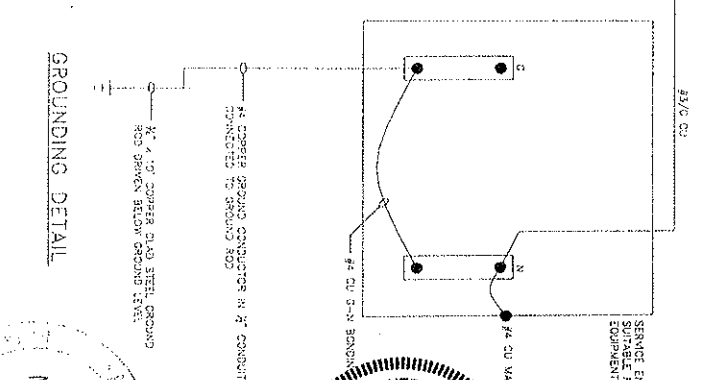
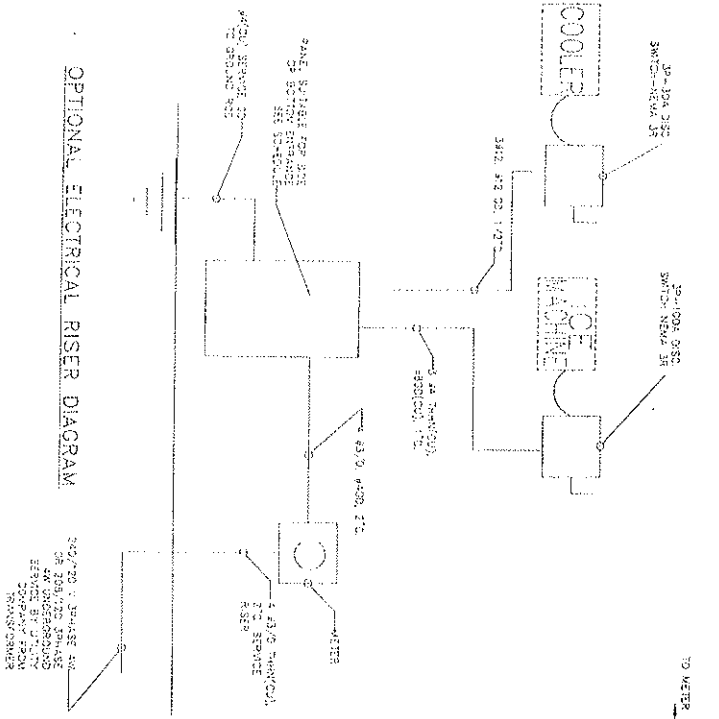
FIELD WIRING DIAGRAM BOX COOLER

GENERAL FIELD WIRING SCOPE: POWER MAINS CAN AND WIRING TO SUPPLY BREAKER BOX DONE IN FIELD. THE FIELD WIRING RELATING TO COMPONENTS SHIPPED OTHER WIRING DONE IN FACTORY AND THIRD PARTY INSPECTED. ALL FIELD WIRING TO BE DONE BY LICENSED ELECTRICIAN AND LOCAL APPROVED.

PACKAGED CONTROL PANELS:
PACKAGED CONTROLS TO BE FACTORY FABRICATED IN CLEARWATER, FLORIDA. ALL CONTROLS TO BE SHIPPED TO SITE IN ACCORDANCE WITH TESTING AND LISTING CRITERIA.

REVISION CONTROL			
NO.	DATE	DESCRIPTION	BY
1	11-13-08	ISSUED	NTS

ICE HOUSE AMERICA	
MOULTRIE, GA	
FIELD CONNECTION WIRING M-103	
DATE: 11-13-08	SCALE: NTS
	DRAWING NUMBER: ET1.2

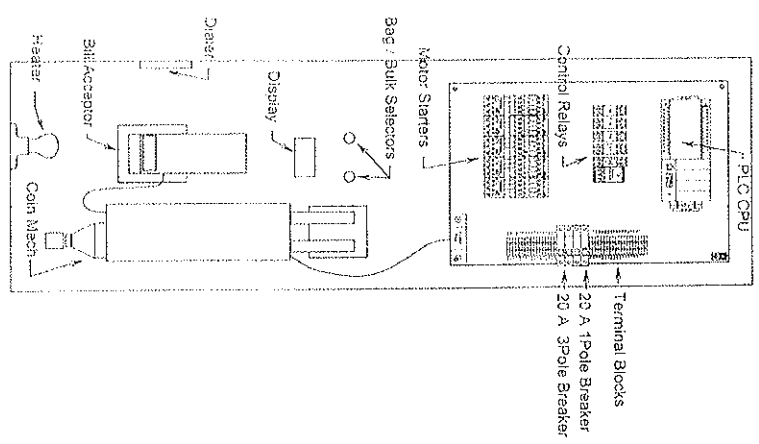
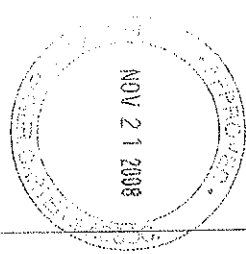
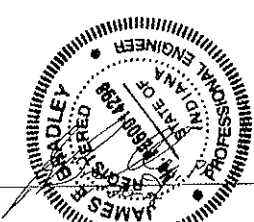


NOV 21 2008

FIELD CONNECTION —

REVISION: CONTROL		REV	DATE	BY
1	1	1	1	1
ICE HOUSE AMERICA		MOULTRIE, GA		
RISER DIAGRAM		DATE		
11-13-08	SCALE	DRAWING NUMBER		
NTS		E1.3		

JAMES E. BRADLEY, P.E.
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1755 CARMODE AVENUE
CLEARWATER, FL 33756



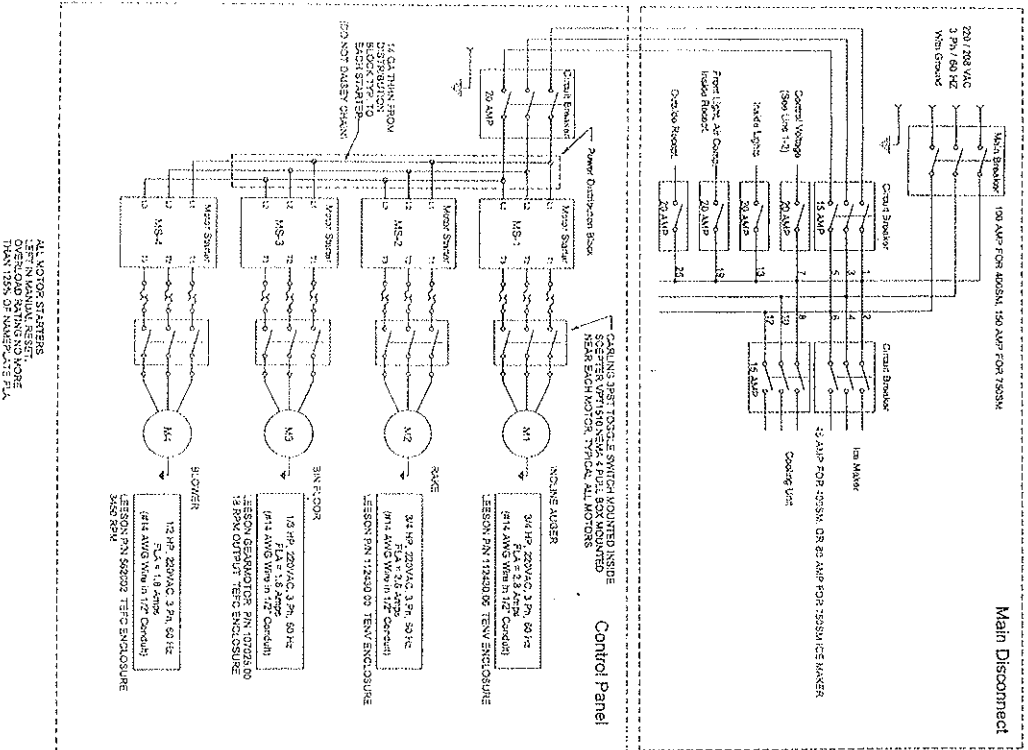
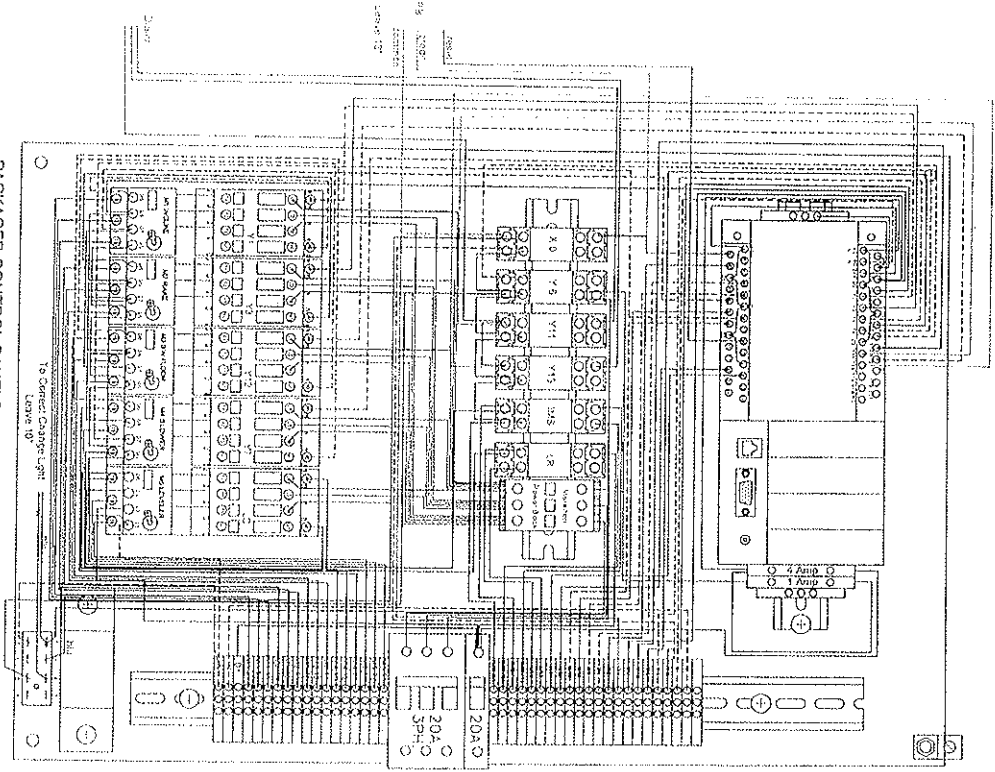
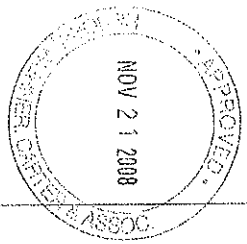
Component List			
Qty	Vendor	Part #	Description
1	AD	711005	PLC CPU
1	AD	711302	Digital Display
1	AD	711303	Cable
4	C3	711006	Relay 120V
1	C3	711006A	Relay 220V
3	C3	711007	Relay Socket
2	C3	711038	Contact
3	C3	711010	Overload 400
1	C3	711011	Overload 270
1	C3	711012	Din Rail
35	C3	711013	Gray Terminal Block
1	C3	711015	Breaker 20A 1-Pole
4	C3	711016	Ground Terminal Block
2	C3	711027	Fuse Holder 4A
1	C3	711031	End Plate
1	C3	711001	Pushbutton Switch (Black)
1	C3	711002	Pushbutton Switch (Green)
1	C3	711032	Pushbutton Switch (Blue)
1	C3	711033	Pushbutton Switch (White)
1	Automation Direct	700036	Breaker 20A 3-Pole
1	Marathon	711300	Power Block
2	Bus	711026	Fuse 4A
70	C3	711014	Marking Tags
1	Ryerson Tube	712333	Back Plate
1	So. Ga. Elec.	711028	#2 Ground Lug
1	Light Bulb Holder	711021	Light Bulb Holder
1	So. Ga. Elec.	711020	60V 130V Yellow Bulb
1	Mars	711102	Coin Mech
1	Mars	711101	Bill Acceptor
1	Mars	711104	Cable Harness
1	Dixie Narco	710105	Change Cup Assembly
1	Dixie Narco	711106	Coin Insert Assembly
1	Dixie Narco	711107	Coin Return Bezel
1	Dixie Narco	711108	Coin Hopper
1	Dixie Narco	711103	Phone Plug
1	Linear	711029	Phone Dialer
1	Linear	711034	DC Power Supply

PACKAGED CONTROL PANELS
IN ACCORDANCE WITH FACTORY FABRICATED
USING UL LABELLED COMPONENTS, COMPONENTS
TO BE APPLIED IN ACCORDANCE WITH UL TESTING
AND LISTING CRITERIA.

MODEL M-103, PLAN NUMBER (INDIANA) 2113-0131

REVISION CONTROL			
REV	DATE	DESCRIPTION	BY
1	11-13-06	CONTROL PANEL COMPONENT DETAIL M-103	NTS
ICE HOUSE AMERICA			
MOULTRE, GA.			
DATE	SCALE	DRAWING NUMBER	
11-13-06	NTS	E1.4	

JAMES E. BRADLEY, P.E.
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1785 CARRIAGE AVENUE
CLEARWATER, FL 33766



PACKAGED CONTROL PANELS
PACKAGED CONTROLS TO BE FACTORY FABRICATED
IN ACCORDANCE WITH APPLICABLE UL STANDARDS,
USING UL LABELLED COMPONENTS. COMPONENTS
TO BE APPLIED IN ACCORDANCE WITH UL TESTING
AND LISTING CRITERIA.

MODEL M-103, PLAN NUMBER (INDIANA) 2113-0131

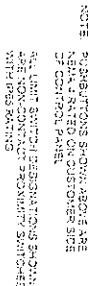
ALL MOTOR STARTERS
OVER 100 AMP MUST BE
DESIGNED AND MANUFACTURED
TO EXCEED THE MINIMUM
RATING OF 125% OF NAME-PLATE FLA

REVISION CONTROL			
NO.	DATE	DESCRIPTION	BY
1	11-13-08	ISSUED FOR CONSTRUCTION	NTS

ICE HOUSE AMERICA
MOUTRIE, GA

CONTROL PANEL WIRING DETAIL M-103

DATE	SCALE	DRAWING NUMBER
11-13-08	NTS	E1.5



NOV 21 2008

ICE HOUSE AMERICA
MOUTRIE, GA

PLC I/O WIRING DETAIL M-103

DATE	SCALE	DRAWING NUMBER
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11-13-06	NTS	W1.6
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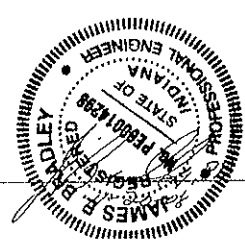
2008 INDIANA ELECTRICAL CODE MATERIAL SPECIFICATIONS

1. All equipment will be listed by UL for the application for which it is used -- of equipment will be installed in accordance with the listing.
2. All receptacles installed on 120 volt circuits will be rated at 15A (A.C.) single phase, 2 pole, 3 wire. All receptacles installed on 240 volt circuits will be rated at 250 volts (A.C.), single phase, 2 pole, 3 wire.
3. Receptacles installed on 120/240 volt circuits will be rated at 125/250 volts (A.C.), single phase, 3 pole, 4 wire.
4. Receptacles installed on 15 amp and 20 amp branch circuits will be of the 15 amp and 20 amp type. All receptacles will be installed only on circuits for which their current and voltage rating equals or exceeds the circuit current and voltage rating.
5. All 125 volt, single phase, 15 amp and 20 amp receptacles installed outdoors will be protected by ground-fault circuit interrupter protection.
6. Service entrance will be by overhead system and will be installed on-site (subject to local inspection).
7. Service entrance cable conductors will be insulated by extruded thermoplastic or thermosetting insulating material. The service entrance will be installed by any of the following methods:
 - a. Rigid metal conduit
 - b. Electrical metallic tubing
 - c. Service entrance cables
 - d. Type MC cable
8. The grounded service conductor will not be smaller than the grounding electrode conductor minimum size specified in Table 250.66 in the NEC. The grounding electrode conductor will also be sized from Table 250.66.
9. Service conductors will be equipped with a rain tight service head.
10. Every building will be provided with only one service drop.
11. Disconnecting means will be provided in each service panel to disconnect all conductors in the building from the service entrance conductors.
12. The service drop and each service disconnecting means (switches or manual circuit breakers for ungrounded conductors; ground bus with pressure connectors for grounded conductors) will be listed or of use as service equipment. The service panel will be sized to accommodate all of the building's loads. The service disconnecting means will consist of not more than 3 switches or manual circuit breakers mounted in the single service panel.
13. The service disconnecting means can be installed either inside or outside of the building at a readily accessible location nearest the point of entrance of the service entrance conductors. Service disconnecting equipment installed outside of the building will be listed for use in that location.
14. Each disconnecting means (switches or manual circuit breakers) will simultaneously disconnect all underground conductors. All service disconnecting means will have a rating not less than the load to be carried as computed in the electrical load calculations.
15. All installations of electrical meters will be performed on-site and will be subject to local inspection. All meters will be provided by owner.
16. All equipment intended to break current at fault levels (i.e., circuit breakers) will have an interrupting capacity sufficient for the voltage and the current available at the line terminals.
17. All circuit breakers will have an interrupting rating of 5,000 amperes. All circuit breaker trip points (time required to operate) will be suitable for the interrupter application.
18. All panel boards will have shunt and voltage ratings as specified on approved plans. All panel boards will have a current rating not less than the feeder requirements computed in the electrical load calculations.
19. Each panel board used as service equipment will be provided with a main bonding jumper or equivalent installed to connect the supply side of the grounded service conductor to the panel board frame. The bonding jumper will not be smaller than the sizes listed in Table 250.66 of the NEC.
20. All service entrance systems will be grounded -- the grounding electrode conductor will be connected to the grounded service conductor at any accessible point from the load end of the service drop to and including the bus to which the grounded service conductor (neutral) is connected.
21. A grounding connection will not be made to any grounded circuit conductor on the load side of the service disconnecting means.
22. The following grounding will be performed by using clamps or pressure connectors:
 - a. Metal enclosures for service conductors and branch circuits
 - b. Ungrounded non-current-carrying metal parts of equipment connected by permanent (fixed) wiring methods when they become accidentally energized
 - c. Bonding of metal electrical continuity will be provided between non-current-carrying metal parts by using clamps, pressure connectors, threaded couplings, bonding jumpers, bonding-type lugs or bushings in the following cases:
 1. Service equipment enclosures including bus, boxes, etc.
 2. Service raceways or service cable armor or sheath
 3. Conduit or armor enclosing a grounding electrode conductor
 4. Metal raceways and other non-current-carrying metal in branch circuits
 5. Metal raceways, cable armor, enclosures, frames, fittings and other metal non-current-carrying parts that serve as grounding conductors
 - d. Interior metal piping, metal air ducts, and metal frames, if any, will be bonded to the service entrance and/or grounded conductor at the service or grounding electrode conductor
23. The service entrance grounding electrode system will be installed on-site by others and will be subject to local inspection.
24. Equipment grounding conductors can be any of the following:
 - a. Single copper wire, solid or stranded, insulated, covered or bare
 - b. Copper wire encased in a cable
 - c. Rigid metal conduit
 - d. Electrical metallic tubing

Equipment grounding conductors will be installed using any fitting for joints and terminations which are listed for the specific application.

MODEL M-103 PLAN NUMBER (INDIANA) 2113-0-31

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1785 CARNegie AVENUE
CLEARWATER, FL 33756



NOV 21 2008

REVISION CONTROL

NO.	DATE	DESCRIPTION	BY
1	11-13-08	ISSUED FOR PERMIT	JEB

ICE HOUSE AMERICA
MOUNTAIN VIEW, GA

ELECTRICAL NOTE #1

DATE	SCALE	DRAWING NUMBER
11-13-08	NTS	E1.7

- 5-17
20. A box or fitting will be installed at each conductor splice connection point, outlet, switch point, junction point or pull point for the connection of the conduit, electrical metallic tubing or other raceways.
21. Only wiring methods consisting of metal-enclosed cable, electrical metallic tubing, flexible metallic tubing or rigid metal conduit will be installed in ducts or plenums used for environmental air.
22. All conductors will be insulated and be copper. When installed in raceways, conductors of size No. 8 and larger will be stranded.
23. Branch circuits, except as indicated below and/or unless otherwise specified on the electrical plan, will consist of type AC, armored cable. Type AC cable will not be used as service entrance cable.
24. All panel board circuits shall be legibly identified as to purpose or use on a circuit directory located on the face or inside of the panel door.
25. Fixed wiring methods (i.e., cable type) for specific equipment (i.e., HVAC equipment) will be in accordance with the equipment's listing.
26. Rigid metal conduit will not be smaller than 1/2" electrical trade size. The number of conductors in the conduit will not exceed the percentage fill specified in Tables 1 through 5 of Chapter 9 of the NEC.
27. Electrical metallic tubing will not be smaller than 1/2" or larger than 4" electrical trade size. The number of conductors in the tubing will not exceed the percentage fill specified in Tables 1 through 5 of Chapter 9 of the NEC.
28. All supports, bolts, straps, etc., will be of corrosion-resistant materials or protected from corrosion by zinc or cadmium. Couplings and connectors used with rigid metal conduit will be either the threaded or unthreaded type and will be listed for their intended application.
29. Electrical metallic tubing will not be smaller than 1/2" or larger than 4" electrical trade size. The number of conductors in the tubing will not exceed the percentage fill specified in Tables 1 through 5 of Chapter 9 of the NEC.
30. Conductors used in conduit for other than the service entrance will be Type T or TH (60 degrees C wire) unless higher temperature race insulation is required by a specific equipment listing. When a listing requires higher temperature rated wiring, the wire specified in the listing will be installed.
31. Boxes will be sized such as the maximum number of conductors in any box will not exceed the number listed in Table 314.15(B) and/or Table 314.15(C) of the NEC. All boxes will be listed for their intended application.
32. Boxes will be sized such as the maximum number of conductors in any box will not exceed the number listed in Table 314.15(B) and/or Table 314.15(C) of the NEC. All boxes will be listed for their intended application.
33. All equipment intended to break current at other than fault levels (i.e., switches) will have an interrupting capacity rating as the circuit voltage equal to or exceeding the current that must be interrupted - see below.
34. All equipment intended to break current at other than fault levels (i.e., switches) will have an interrupting capacity rating as the circuit voltage equal to or exceeding the current that must be interrupted - see below.
35. All equipment intended to break current at other than fault levels (i.e., switches) will have an interrupting capacity rating as the circuit voltage equal to or exceeding the current that must be interrupted - see below.
36. All equipment intended to break current at other than fault levels (i.e., switches) will have an interrupting capacity rating as the circuit voltage equal to or exceeding the current that must be interrupted - see below.
37. All equipment intended to break current at other than fault levels (i.e., switches) will have an interrupting capacity rating as the circuit voltage equal to or exceeding the current that must be interrupted - see below.
38. All equipment intended to break current at other than fault levels (i.e., switches) will have an interrupting capacity rating as the circuit voltage equal to or exceeding the current that must be interrupted - see below.
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MODEL M-103 PLAN NUMBER (INDIANA) 2113-0131

REVISION CONTROL			
NO.	DATE	DESCRIPTION	BY
1	11-13-08	ISSUED FOR PERMIT	NTS

ICE HOUSE AMERICA			
MOLITRE, CA			
ELECTRICAL NOTES #2			
DATE	SCALE	DRAWING NUMBER	
11-13-08	NTS	E1.8	

JAMES E. BRADLEY, P.E.
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